

Lager wiedeński

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **6.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 5 kg (93.6%) | 81 % | 8 |
| Grain | Bestmalz - Melanoiden Malt | 0.14 kg (2.6%) | 80 % | 70 |
| Grain | Karmelowy Czerwony | 0.2 kg (3.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 25 g | 90 min | 3.5 % |
| Boil | Sybilla | 25 g | 30 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Lutra Kveik | Ale | Slant | 100 ml | Priv |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Fining | Whirlflock | 1.25 g | Boil | 15 min |
| Fining | Pożywka dla drożdży | 4 g | Boil | 15 min |

| | | | | |
|--------------------------|----------------|-------|------|--------|
| Water Agent | Chlorek wapnia | 6.8 g | Mash | 90 min |
| Wartość wyliczona dla 3g | | | | |

Notes

- Woda 50/50 kranówka z destylowaną + chlorek wapnia
da to proporcje 2:1 chlorków nad siarczkami
May 21, 2022, 1:31 PM