

# Lager Wiedeński

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **10.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **40 C**, Time **1 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński Bestmalz	4 kg (60.6%)	80.5 %	9
Grain	Monachijski Bestmalz (Muich Malt)	2 kg (30.3%)	80 %	16
Grain	Carabelge Weyermann	0.2 kg (3%)	80 %	32
Grain	Cara Gold Castlemalting	0.2 kg (3%)	78 %	120
Grain	Zakwaszający Bestmalz (Acid Malt)	0.1 kg (1.5%)	58.7 %	6
Grain	Karmel 600 Viking Malt	0.1 kg (1.5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.2 %
Boil	Saazer	25 g	10 min	3.1 %

**Yeasts**

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Slant	200 ml	Fermentis