

# Lager Wiedeński

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **12.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (55.9%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (37.2%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.3 kg (5.6%)	81 %	53
Grain	Jęczmień palony	0.07 kg (1.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Tradition	30 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	33 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Other	Weyermann - Acidulated Malt	110 g	Mash	60 min
Fining	Irish moss	5 g	Boil	10 min