

# Lager Wiedeński

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **11.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.75 kg (62.9%)	79 %	10
Grain	Pilzneński	0.75 kg (27%)	81 %	4
Grain	Weyermann Caramunich 3	0.25 kg (9%)	76 %	150
Grain	Carafa	0.03 kg (1.1%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	10 g	70 min	3 %
Whirlpool	Saaz (Czech Republic)	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lalbrew lager	Lager	Dry	12 g	---