

Lager wiedeński

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **15.1**
- 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 **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Strzegom Wiedeński | 3.6 kg (54.5%) | 79 % | 10 |
| Grain | Weyermann Monachijski typ I | 2 kg (30.3%) | 79 % | 16 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.6 kg (9.1%) | 80 % | 20 |
| Grain | Caramunich® typ I | 0.3 kg (4.5%) | 73 % | 80 |
| Grain | Simpsons - Chocolate Malt | 0.1 kg (1.5%) | 73 % | 1067 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Pałacowy | 25 g | 60 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| Fermentis W34/70 | Ale | Dry | 34.5 g | Fermentis |