

Lager Wiedeński - AlePiwo

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedenski Malt	4.8 kg (96%)	79 %	7
Grain	Briess - Pale Ale Malt	0.2 kg (4%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	60 min	7 %
Boil	Hallertauer Mittelfrüh	100 g	1 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa pilsner	Lager	Dry	10 g	---

Notes

- 5l destylowanej wody do zacierania + kwas mlekowy jesli bedzie potrzeba.
5l destylowanej wody do wysladzania + kwas jesli trzeba.
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