

Lager Wiedeński na KVEIK SKARE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **16.5**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 5 kg (69.8%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (14%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 0.76 kg (10.6%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.4 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 18 min | 10 % |
| Boil | Fuggles | 30 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|---------|--------|------------|
| Kveik skare | Ale | Culture | --- g | --- |