

# Lager wiedeński piwoszarni

- Gravity **9.8 BLG**
- ABV ---
- IBU **33**
- SRM **9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Vienna Malt         | 3 kg (75%)     | 79 %  | 7   |
| Grain | Viking Munich Malt         | 0.5 kg (12.5%) | 78 %  | 18  |
| Grain | Caramel/Crystal Malt - 30L | 0.5 kg (12.5%) | 75 %  | 59  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Vital (CZ) | 25 g   | 55 min | 10 %       |
| Aroma (end of boil) | Vital (CZ) | 25 g   | 1 min  | 10 %       |

## Yeasts

| Name                     | Type  | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| Gozdawa German Lager W35 | Lager | Dry  | 10 g   | Gozdawa    |