

# Pils Wiedeński

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (79.4%)	79 %	10
Grain	Pilzneński	0.8 kg (12.7%)	81 %	4
Grain	Carapils	0.5 kg (7.9%)	75 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	15 min	4 %