

Wiedeński dym

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **5.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (75%) | 79 % | 10 |
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (25%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Promin | 30 g | 50 min | 5.5 % |
| Aroma (end of boil) | Promin | 20 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|---------|------------|
| danstar lager | Lager | Slant | 1000 ml | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Fining | Żelatyna | 5 g | Secondary | 3 day(s) |