

# WIEDEŃSKIE

- Gravity **12.1 BLG**
- ABV ---
- IBU **31**
- SRM **4.6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	14.2 %
Aroma (end of boil)	Saaz	25 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	10 g	Mash	---