

# Wiedeńskie

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount      | Yield | EBC |
|-------|-------------|-------------|-------|-----|
| Grain | Vienna Malt | 5 kg (100%) | 78 %  | 8   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Izabella | 50 g   | 60 min | 5 %        |
| Aroma (end of boil) | Izabella | 25 g   | 10 min | 5 %        |
| Aroma (end of boil) | Izabella | 25 g   | 5 min  | 5 %        |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Lallemand | Ale  | Slant | 200 ml | Lallemand  |

## Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | Gips | 5 g    | Mash    | 75 min |