

wiena beer

- Gravity **12.9 BLG**
- ABV ---
- IBU **24**
- SRM **10.6**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (39.2%)	80 %	8
Grain	Strzegom Wiedeński	2.5 kg (49%)	79 %	10
Grain	Bestmalz Red X	0.3 kg (5.9%)	79 %	59
Grain	melanoidynowy	0.3 kg (5.9%)	78 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling cross	30 g	60 min	6 %
Boil	Fuggles	20 g	10 min	4.5 %
Boil	Bramling cross	10 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	skórki pomarańczy kandyzowane	100 g	Primary	7 day(s)
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