

# wiewior lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **11.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (75.8%)	79 %	10
Grain	Strzegom Monachijski typ II	0.6 kg (11.4%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.7%)	75 %	30
Grain	Weyermann Caramunich 3	0.35 kg (6.6%)	76 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.03 kg (0.6%)	1 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	2 g	Boil	10 min
Water Agent	H3PO4	5 g	Mash	60 min