

# WM Vienna Marynka S-23

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **5.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	5 kg (100%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (POLSKA - 2018)	25 g	60 min	7.4 %
Boil	Marynka (POLSKA - 2018)	25 g	10 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis
Starter 1L wody + 80g jasnego ekstraktu słodowego suchego Bruntal na 2 dni.				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy (woda do wysładzania - 15L)	5 g	Mash	76 min

jednostka w ml nie g				
Water Agent	Kwas fosforowy (woda do zacierania - 18L)	3 g	Mash	76 min
jednostka w ml nie g				
Fining	Whirlfolc T	2.5 g	Boil	5 min
Cała tabletką.				