

# Lager Wiedeński

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **13**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | optima Wiedeński            | 3.5 kg (44.8%) | 79 %  | 9   |
| Grain | Strzegom Monachijski typ I  | 2 kg (25.6%)   | 79 %  | 16  |
| Grain | Barwiący                    | 0.2 kg (2.6%)  | 55 %  | 900 |
| Grain | Weyermann - Acidulated Malt | 0.11 kg (1.4%) | 80 %  | 6   |
| Grain | Pilzneński Weyermann        | 2 kg (25.6%)   | 79 %  | 2   |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Blanc      | 30 g   | 60 min | 9.6 %      |
| Boil    | Hallertau Mittelfruh | 15 g   | 10 min | 5 %        |

## Yeasts

| Name   | Type  | Form  | Amount    | Laboratory       |
|--------|-------|-------|-----------|------------------|
| w34/70 | Lager | Slant | 228.57 ml | Fermentum Mobile |