

# Lager Wiedeński

- Gravity **12.6 BLG**
- ABV ---
- IBU **22**
- SRM **7.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **40 min** at **72C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.3 kg (88.5%)	79 %	10
Grain	Abbey (Castle)	0.3 kg (11.5%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	7 g	60 min	12.9 %
Aroma (end of boil)	Sybilla	15 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Octoberfest Lager Blend	Lager	Liquid	500 ml	Wyeast