

## #71 Wiedeńskie niby lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **13.5**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 1.95 kg (39.4%) | 79 %  | 10  |
| Grain | Pilzneński                  | 1 kg (20.2%)    | 81 %  | 4   |
| Grain | Monachijski I - Viking Malt | 1.5 kg (30.3%)  | 78 %  | 16  |
| Grain | Special B Castle Malting    | 0.5 kg (10.1%)  | 77 %  | 290 |

### Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Polaris (DE) | 15 g   | 30 min | 20.8 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |

### Notes

- zasyp jak do Lagera Wiedeńskiego, fermentacja US-05 w 16°C  
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