

#82 Lager Wiedeński

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **12.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.94 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Malteurop Lager | 4 kg (65.4%) | 82 % | 3 |
| Grain | Strzegom Karmel 150 | 0.3 kg (4.9%) | 75 % | 150 |
| Grain | Caraaroma | 0.3 kg (4.9%) | 78 % | 400 |
| Grain | Strzegom Wiedeński | 1.52 kg (24.8%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|-------|--------|------------------|
| Wyeast 2782 PC Staro-Prague Lager | Lager | Slant | 200 ml | Fermentum Mobile |