

# Amerykański Lager Wiedeński

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **10.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (24.5%)	80 %	4
Grain	Strzegom Wiedeński	2.2 kg (44.9%)	79 %	11
Grain	Strzegom Monachijski typ II	1 kg (20.4%)	79 %	25
Grain	Brown Malt (British Chocolate)	0.5 kg (10.2%)	70 %	190

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Citra	10 g	5 min	13.5 %
Boil	Mosaic	10 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	13.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1700 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Mech Irlandzki	5 g	Boil	15 min
Water Agent	Gips piwowarski	1.5 g	Mash	85 min