

Lager wideński

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **7.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Monachijski | 1 kg (21.7%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (6.5%) | 78 % | 4 |
| Grain | Caramunich® typ I | 0.3 kg (6.5%) | 73 % | 80 |
| Grain | Strzegom Wiedeński | 3 kg (65.2%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 150 ml | --- |