

# 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	---