

## Lager wiedeń 12.24

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **7.8**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **70 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **70 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (66.7%)	79 %	10
Grain	Strzegom Monachijski typ I	0.75 kg (12.5%)	79 %	16
Grain	Pilzneński	1 kg (16.7%)	81 %	4
Grain	BESTMALZ - Best Melanoidin	0.15 kg (2.5%)	75 %	71
Grain	Weyermann Caramunich 3	0.1 kg (1.7%)	76 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	25 g	60 min	2.5 %
Boil	Hersbrucker	20 g	20 min	3.6 %
Boil	magnum	10 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Slant	300 ml	Wyeast Labs