

# Lager Wiedeński 12BLG HB

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	3.75 kg (66.5%)	79 %	7
Grain	Viking Munich Malt	1.25 kg (22.2%)	78 %	18
Grain	Viking Munich Malt	0.6 kg (10.6%)	78 %	18
Grain	Jęczmień palony	0.04 kg (0.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	63 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis