

Lager Wiedeński 20

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **12.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (53.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (26.7%) | 79 % | 16 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (13.3%) | 79 % | 130 |
| Grain | Carahell | 0.25 kg (6.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Brewers Gold | 16 g | 60 min | 7.6 % |
| Boil | Saaz (Czech Republic) | 16 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s23 | Lager | Dry | 22 g | --- |