

Lager Wiedeński

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **11.3**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.4 kg (85%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.25 kg (6.3%) | 75 % | 150 |
| Grain | Weyermann Caramunich 3 | 0.35 kg (8.8%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Nugget | 10 g | 60 min | 12.8 % |
| Boil | Hallertau Blanc DE | 15 g | 10 min | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|--------|--------|-------------|
| Wyeast XL 2308 Munich Lager | Lager | Liquid | 30 ml | Wyeast Labs |

Notes

- Starter 1,2 L

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