

# Lager wiedeński

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **7.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss --- %
- Size with trub loss **500 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **540.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **315 liter(s)**
- Total mash volume **420 liter(s)**

## Steps

- Temp **75 C**, Time **50 min**

## Mash step by step

- Heat up **315 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **50 min** at **75C**
- Sparge using **330.8 liter(s)** of **76C** water or to achieve **540.8 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilzneński                       | 63 kg (60%)    | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I       | 36.75 kg (35%) | 79 %  | 16  |
| Grain | Słód Caramunich Typ II Weyermann | 5.25 kg (5%)   | 73 %  | 120 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 600 g  | 60 min | 8 %        |