

# Lager Wiedeński

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **7.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (60.6%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (30.3%)	79 %	16
Grain	Carahell	0.15 kg (3%)	77 %	26
Grain	Caramunich® typ I	0.2 kg (4%)	73 %	80
Grain	Weyermann - Acidulated Malt	0.1 kg (2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	7.1 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min