

# Lager wiedeński piwoszarni

- Gravity **9.8 BLG**
- ABV ---
- IBU **33**
- SRM **9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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 **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 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 **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	3 kg (75%)	79 %	7
Grain	Viking Munich Malt	0.5 kg (12.5%)	78 %	18
Grain	Caramel/Crystal Malt - 30L	0.5 kg (12.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vital (CZ)	25 g	55 min	10 %
Aroma (end of boil)	Vital (CZ)	25 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa German Lager W35	Lager	Dry	10 g	Gozdawa