

# Lager Wiedeński

- Gravity **12.9 BLG**
- ABV ---
- IBU **22**
- SRM **11.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (60.2%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (30.1%)	79 %	16
Grain	Briess - Carabrown Malt	0.25 kg (3.8%)	79 %	108
Grain	Strzegom Karmel 30	0.3 kg (4.5%)	75 %	30
Grain	Weyermann - Acidulated Malt	0.1 kg (1.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	60 min	6 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile