

Pils Wiedeński

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **6**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 5 kg (79.4%) | 79 % | 10 |
| Grain | Pilzneński | 0.8 kg (12.7%) | 81 % | 4 |
| Grain | Carapils | 0.5 kg (7.9%) | 75 % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 15 min | 4 % |