

Warsaw Vien Lager

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **27**
- SRM **12.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 8 kg (87.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (7.7%) | 79 % | 22 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (4.4%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Styrian Bobek | 50 g | 60 min | 5.9 % |

Notes

- Warka wyliczona na 30l i przeskalowana na 20 do rozcieńczenia.
May 22, 2024, 12:50 PM