

# Wiedeński

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **10.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiedeński steinbach 7-12 ebc	5 kg (83.3%)	80 %	10
Grain	Carahell	0.4 kg (6.7%)	77 %	26
Grain	Weyermann Caramunich 3	0.6 kg (10%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Tradition	20 g	25 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	100 ml	Fermentum Mobile