

# Wiedeński dym

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **5.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (75%)	79 %	10
Grain	Viking Malt Wędzony Czereśnią	1 kg (25%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Promin	30 g	50 min	5.5 %
Aroma (end of boil)	Promin	20 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
danstar lager	Lager	Slant	1000 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	5 g	Secondary	3 day(s)