

Wiedeńskie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **12.2**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 3.5 kg (67.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (29%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.15 kg (2.9%) | 68 % | 601 |
| Grain | Strzegom Barwiący | 0.03 kg (0.6%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 55 min | 8 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | --- |