

# Wiedeńskie

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	5 kg (100%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	50 g	60 min	5 %
Aroma (end of boil)	Izabella	25 g	10 min	5 %
Aroma (end of boil)	Izabella	25 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand	Ale	Slant	200 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	75 min