

## #13 - Wiedeńskie wesele

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **6.3**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (50%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Columbus/Tomahawk/Zeus	11 g	60 min	15.5 %

### Yeasts

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