

## # 178 Lager Wiedeński

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **9.4**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **64 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 2.3 kg (67.6%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 1 kg (29.4%)   | 79 %  | 22  |
| Grain | Weyermann Caramunich 3      | 0.1 kg (2.9%)  | 76 %  | 150 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 50 min | 4.5 %      |

### Yeasts

| Name      | Type  | Form  | Amount | Laboratory |
|-----------|-------|-------|--------|------------|
| novalager | Lager | Slant | 150 ml | ---        |