

## #19 Lager Wiedeński

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **9**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (74.1%)	79 %	10
Grain	caramel pils	0.5 kg (9.3%)	78 %	5
Grain	Castlemalting - Cara Clair	0.5 kg (9.3%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (7.4%)	73 %	120