

#63 Lager Wiedeński

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **13.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Malteurop Wiedeński | 5 kg (91.2%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.185 kg (3.4%) | 75 % | 150 |
| Grain | Caraaroma | 0.3 kg (5.5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 200 ml | Fermentum Mobile |