

## #82 Lager Wiedeński

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **12.7**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.94 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	4 kg (65.4%)	82 %	3
Grain	Strzegom Karmel 150	0.3 kg (4.9%)	75 %	150
Grain	Caraaroma	0.3 kg (4.9%)	78 %	400
Grain	Strzegom Wiedeński	1.52 kg (24.8%)	79 %	10

### 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
Wyeast 2782 PC Staro-Prague Lager	Lager	Slant	200 ml	Fermentum Mobile