

# Król Austrii

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **9.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **40 C**, Time **1 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (61.1%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (30.5%)	79 %	16
Grain	Carahell	0.2 kg (3.1%)	77 %	26
Grain	Caramunich® typ I	0.25 kg (3.8%)	73 %	80
Grain	zakwaszający	0.1 kg (1.5%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP838 - Southern German Lager Yeast	Lager	Liquid	50 ml	White Labs
Starter 2 litry.				

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	7 g	Boil	15 min