

Lager Wiedeński 13BLG

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **9.8**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.4 kg (77.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (13.6%) | 79 % | 22 |
| Grain | Karmelowy żytni Strzegom | 0.4 kg (9.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Brewers Gold | 20 g | 60 min | 7.6 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Fermentis W34/70 | Lager | Dry | 13 g | --- |

Notes

- Do 12L wody o temp 65 wsypać ześrutowane słody, ustalić temp na 61-63 przetrzymać 15 minut, 72 przez 45 minut do negatywnej jodowej, 78 przez 10 minut.

Zacierać 14l wody w temp 78.

Gotowanie 60minut, Brewers Gold od początku, Saaz na 20 minut.

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