

# lager wiedeński

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **11.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.35 kg (50%)	79 %	9
Grain	red active viking malt	1.2 kg (44.4%)	79 %	35
Grain	Strzegom Karmel 150	0.15 kg (5.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast munich lager	Lager	Slant	100 ml	---