

# Lager wiedeński

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **7.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (61.1%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (30.6%)	79 %	16
Grain	Carahell	0.25 kg (3.1%)	77 %	26
Grain	Caramunich® typ I	0.31 kg (3.8%)	73 %	80
Grain	Melanoiden Malt	0.12 kg (1.5%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau	30 g	10 min	30 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Slant	150 ml	---