

# Lager Wiedeński

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **11.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.4 kg (85%)	79 %	10
Grain	Strzegom Karmel 150	0.25 kg (6.3%)	75 %	150
Grain	Weyermann Caramunich 3	0.35 kg (8.8%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	12.8 %
Boil	Hallertau Blanc DE	15 g	10 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 2308 Munich Lager	Lager	Liquid	30 ml	Wyeast Labs

## Notes

- Starter 1,2 L

*Nov 3, 2020, 5:21 PM*