

# Lager wiedeński

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **6.5**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.4 kg (80%)	79 %	10
Grain	Monachijski	0.6 kg (20%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	6.5 %