

# lager wiedeński

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **10.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.7 kg (52.9%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (39.2%)	79 %	16
Grain	Viking Melanoidynowy	0.1 kg (2%)	75 %	60
Grain	Strzegom Karmel 150	0.3 kg (5.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	80 min	7.8 %
Boil	Lublin (Lubelski)	15 g	50 min	4.3 %
Boil	Lublin (Lubelski)	15 g	20 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Slant	200 ml	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	1 g	Boil	10 min