

lager wiedeński

- 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 |