

# Lager wiedeński

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **5.5**
- 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)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount       | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński      | 2 kg (66.7%) | 79 %  | 10  |
| Grain | Castle Malting - vienna | 1 kg (33.3%) | 79 %  | 5   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 30 g   | 40 min | 4.3 %      |
| Boil    | Citra               | 5 g    | 20 min | 12 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 12 g   | Fermentis  |

## Notes

- ro:kran  
do zacierania 12.3L - 2,7 kwasu mlekowego  
do wysładzania 6.3L - 3 ml  
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