

# lager wiedeński

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **9.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński  | 3.4 kg (60.7%) | 79 %   | 10  |
| Grain | Pilzneński          | 1 kg (17.9%)   | 81 %   | 4   |
| Grain | Monachijski         | 0.6 kg (10.7%) | 80 %   | 16  |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.1%)  | 75 %   | 150 |
| Grain | Acid Malt           | 0.2 kg (3.6%)  | 58.7 % | 6   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Brewers Gold          | 20 g   | 60 min | 7.6 %      |
| Boil                | Tettnang              | 15 g   | 30 min | 4 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |