

# Lager wiedeński

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **9.5**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.3 kg (77.5%)	79 %	10
Grain	Monachijski	0.75 kg (13.5%)	80 %	15
Grain	Strzegom Karmel 150	0.5 kg (9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	25 g	60 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM705	Lager	Liquid	150 ml	---