

# Lager wiedeński

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **10**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (70.2%)	79 %	10
Grain	Monachijski Ciemny	1 kg (17.5%)	79 %	25
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	150
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	55 min	3.2 %
Boil	Tettnanger	40 g	35 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Złota brama	Lager	Liquid	22 ml	Fermentum Mobile
2szt fiolek				

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	14 min
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## Notes

- Wyszło 14.0Brix  
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