

Lager Wiedeński

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **9**
- SRM **11.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.75 kg (62.9%) | 79 % | 10 |
| Grain | Pilzneński | 0.75 kg (27%) | 81 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (9%) | 76 % | 150 |
| Grain | Carafa | 0.03 kg (1.1%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 10 g | 70 min | 3 % |
| Whirlpool | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| lalbrew lager | Lager | Dry | 12 g | --- |