

# Lager wiedeński

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **15.1**
- 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 **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **32.3 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **25.7 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.6 kg (54.5%)	79 %	10
Grain	Weyermann Monachijski typ I	2 kg (30.3%)	79 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	0.6 kg (9.1%)	80 %	20
Grain	Caramunich® typ I	0.3 kg (4.5%)	73 %	80
Grain	Simpsons - Chocolate Malt	0.1 kg (1.5%)	73 %	1067

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	25 g	60 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34/70	Ale	Dry	34.5 g	Fermentis