

# lager wiedeński

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **13.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Steinbach Wiedeński	3.2 kg (98.5%)	79 %	10
Grain	Carafa III special	0.05 kg (1.5%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

## Notes

- Carafa na sam koniec namoczona w zimnej wodzie.  
Dekokcja w połowie przerwy 62 stopnie i gotowanie 15min 1/3 zacieru.  
*Apr 6, 2024, 11:42 AM*