

Lager Wiedeński WJ

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **9.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **35 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.7 kg (59.7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2 kg (32.3%) | 79 % | 22 |
| Grain | Strzegom Karmel 100 | 0.3 kg (4.8%) | 75 % | 100 |
| Grain | Carahell | 0.2 kg (3.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 9.1 % |
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|---------|------------------------------------|
| Saflager S-23 | Lager | Dry | 14.24 g | Fermentis Division of S.I.Lesaffre |