

# lagerwiedenski09.06 #41

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **9.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **8 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **5 C**, Time **75 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **2.5C**
- Add grains
- Keep mash **75 min** at **5C**
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński        | 5 kg (82%)    | 79 %  | 10  |
| Grain | Weyermann - Pale Ale Malt | 1 kg (16.4%)  | 85 %  | 7   |
| Grain | Strzegom Karmel 600       | 0.1 kg (1.6%) | 68 %  | 601 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 7.6 %      |
| Boil    | Marynka | 15 g   | 15 min | 7.6 %      |

## Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w30/70 | Lager | Slant | 200 ml | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 15 min |