

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 |