

# Warsaw Vien Lager

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **27**
- SRM **12.2**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński               | 8 kg (87.9%)  | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II      | 0.7 kg (7.7%) | 79 %  | 22  |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (4.4%) | 73 %  | 120 |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Styrian Bobek | 50 g   | 60 min | 5.9 %      |

## Notes

- Warka wyliczona na 30l i przeskalowana na 20 do rozcieńczenia.  
*May 22, 2024, 12:50 PM*