

Wiedeńczyk

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **5.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (40%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22
Grain	Castle Malting - Pilsneński 6-rzędowy	1 kg (20%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (20%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz Shine	70 g	60 min	3.98 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis