

# wiedeński lager

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **10.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (52.6%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (35.1%)	79 %	16
Grain	Strzegom Karmel 150	0.3 kg (5.3%)	75 %	150
Grain	Viking Vienna Malt	0.1 kg (1.8%)	79 %	7
Grain	Viking Wędzony brzoza	0.3 kg (5.3%)	85 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	80 min	10 %
Boil	Lublin (Lubelski)	15 g	50 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	500 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	1 g	Boil	10 min