

# wiewior lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **11.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński               | 4 kg (75.8%)   | 79 %  | 10   |
| Grain | Strzegom Monachijski typ II      | 0.6 kg (11.4%) | 79 %  | 22   |
| Grain | Karmelowy Jasny 30EBC            | 0.3 kg (5.7%)  | 75 %  | 30   |
| Grain | Weyermann Caramunich 3           | 0.35 kg (6.6%) | 76 %  | 150  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.03 kg (0.6%) | 1 %   | 1001 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | lunga                 | 15 g   | 60 min | 11 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 15 min | 3.5 %      |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 22 g   | ---        |

## Extras

| Type        | Name     | Amount | Use for | Time   |
|-------------|----------|--------|---------|--------|
| Fining      | whirfloc | 2 g    | Boil    | 10 min |
| Water Agent | H3PO4    | 5 g    | Mash    | 60 min |