Lager wiedeń 12.24

- Gravity **13.8 BLG**
- ABV **---**
- IBU **20**
- SRM **7.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg *(65%)*	79 %	10
Grain	Strzegom Monachijski typ I	1 kg *(16.3%)*	79 %	16
Grain	Pilzneński	1 kg *(16.3%)*	81 %	4
Grain	BESTMALZ - Best Melanoidin	0.15 kg *(2.4%)*	75 %	71

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	25 g	90 min	2.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.2 %
Boil	magnum	10 g	90 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Slant	250 ml	Wyeast Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.