lager Wiedeński III

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **12**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.7 kg *(62.8%)*	79 %	10
Grain	Monachijski typ II 20-25 EBC Weyermann	1.5 kg *(34.9%)*	80 %	20
Grain	Jęczmień palony	0.1 kg *(2.3%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Marynka	20 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - diamond lager yeast	Lager	Dry	11 g	lallemand