

## #11 Lager Wiedeński

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **5**
- Style **German Pilsner (Pils)**

### 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 **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14.8 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2.5 kg (55.6%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński         | 1 kg (22.2%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I | 1 kg (22.2%)   | 79 %  | 16  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 60 min | 10 %       |
| Boil                | Citra             | 10 g   | 30 min | 12 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 5 min  | 4 %        |

### Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-23 | Lager | Dry  | 11.5 g | Safbrew    |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |       |
|--------|----------------|-----|------|-------|
| Fining | Mech irlandzki | 5 g | Boil | 5 min |
|--------|----------------|-----|------|-------|