

# Bursztyn - Lager Wiedeński

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **6.4**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (53.2%)	79 %	10
Grain	Monachijski	1 kg (21.3%)	80 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (10.6%)	79 %	22
Grain	Pilzneński	0.5 kg (10.6%)	81 %	4
Grain	Briess - Carapils Malt	0.2 kg (4.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis

## Notes

- Zacieranie dekokcyjne dwuwarowe.  
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