

Czas

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **7.1**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.5 kg (28.3%)	80 %	6
Grain	Strzegom Wiedeński	1.5 kg (28.3%)	79 %	12
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4
Grain	Viking melanoidynowy	0.3 kg (5.7%)	75 %	80
Grain	Briess - Pale Ale Malt	0.5 kg (9.4%)	80 %	14
Grain	Pilzński	1 kg (18.9%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	13 g	60 min	14 %
Boil	Spalt	30 g	15 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34	Lager	Dry	22 g	---