

Klasyczny Lager Wiedeński 3000 nowa wydajność

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **8.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3000 liter(s)**
- Boil time **60 min**
- Evaporation rate **5.556 %/h**
- Boil size **3166.7 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1561.5 liter(s)**
- Total mash volume **2082 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **1561.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **2125.7 liter(s)** of **76C** water or to achieve **3166.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	425 kg (81.7%)	79 %	10
Grain	Monachijski	65 kg (12.5%)	80 %	16
Grain	Strzegom Karmel 300	12.5 kg (2.4%)	70 %	299
Grain	Strzegom Karmel 150	18 kg (3.5%)	73 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	3200 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	3000 g	Saflager