

Lager wiedeński #2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **10.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.5 kg (61.8%) | 79 % | 10 |
| Grain | Monachijski | 1.5 kg (26.5%) | 80 % | 16 |
| Grain | cookie | 0.2 kg (3.5%) | 79 % | 45 |
| Grain | Caramunich® typ I | 0.2 kg (3.5%) | 73 % | 80 |
| Grain | Weyermann - Carared | 0.1 kg (1.8%) | 75 % | 45 |
| Grain | Carafa | 0.06 kg (1.1%) | 70 % | 664 |
| Grain | Red Active | 0.1 kg (1.8%) | 75 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Agnus | 20 g | 30 min | 10.64 % |
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |