

lager wiedeński 3

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **11.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.3 kg (49.1%)	79 %	9
Grain	red active viking malt	1 kg (37.7%)	79 %	35
Grain	red ale viking malt	0.15 kg (5.7%)	75 %	70
Grain	Strzegom Bursztynowy	0.2 kg (7.5%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis