

Lager wiedeński

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **5.5**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (66.7%)	79 %	10
Grain	Castle Malting - vienna	1 kg (33.3%)	79 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	40 min	4.3 %
Boil	Citra	5 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis

Notes

- ro:kran
do zacierania 12.3L - 2,7 kwasu mlekowego
do wysładzania 6.3L - 3 ml
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