

# Lager wiedeński

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **6.8**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt    | 5 kg (93.6%)   | 81 %  | 8   |
| Grain | Bestmalz - Melanoiden Malt | 0.14 kg (2.6%) | 80 %  | 70  |
| Grain | Karmelowy Czerwony         | 0.2 kg (3.7%)  | 75 %  | 59  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 25 g   | 90 min | 3.5 %      |
| Boil    | Sybilla | 25 g   | 30 min | 3.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Lutra Kveik | Ale  | Slant | 100 ml | Priv       |

## Extras

| Type   | Name                | Amount | Use for | Time   |
|--------|---------------------|--------|---------|--------|
| Fining | Whirlflock          | 1.25 g | Boil    | 15 min |
| Fining | Pożywka dla drożdży | 4 g    | Boil    | 15 min |

|                          |                |       |      |        |
|--------------------------|----------------|-------|------|--------|
| Water Agent              | Chlorek wapnia | 6.8 g | Mash | 90 min |
| Wartość wyliczona dla 3g |                |       |      |        |

## Notes

- Woda 50/50 kranówka z destylowaną + chlorek wapnia  
da to proporcje 2:1 chlorków nad siarczkami  
*May 21, 2022, 1:31 PM*