

# Lager Wiedeński

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **8.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **525 liter(s)**
- Trub loss **5 %**
- Size with trub loss **551.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **664.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **399 liter(s)**
- Total mash volume **532 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **399 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **398.2 liter(s)** of **76C** water or to achieve **664.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	80 kg (60.2%)	79 %	10
Grain	Strzegom Monachijski typ I	40 kg (30.1%)	79 %	16
Grain	Briess - Carabrown Malt	5 kg (3.8%)	79 %	108
Grain	Strzegom Karmel 30	6 kg (4.5%)	75 %	30
Grain	Weyermann - Acidulated Malt	2 kg (1.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	290 g	60 min	11.5 %
Boil	Saaz (Czech Republic)	500 g	10 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	4000 ml	Fermentum Mobile