

Lager Wiedeński

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **9.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (66.7%) | 79 % | 10 |
| Grain | Melanoiden Malt | 1 kg (16.7%) | 80 % | 70 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |
| Aroma (end of boil) | Sybilla | 30 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry | 11 g | --- |