

# Lager Wiedeński

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **12.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 3 kg (55.9%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 2 kg (37.2%)   | 79 %  | 22  |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (5.6%)  | 81 %  | 53  |
| Grain | Jęczmień palony             | 0.07 kg (1.3%) | 55 %  | 985 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Boil    | Tradition             | 30 g   | 20 min | 5.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 33 g   | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                                |       |      |        |
|--------|--------------------------------|-------|------|--------|
| Other  | Weyermann -<br>Acidulated Malt | 110 g | Mash | 60 min |
| Fining | Irish moss                     | 5 g   | Boil | 10 min |