

Lager Wiedeński na KVEIK SKARE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **16.5**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (69.8%)	79 %	10
Grain	Monachijski	1 kg (14%)	80 %	16
Grain	Strzegom Karmel 300	0.76 kg (10.6%)	70 %	299
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	18 min	10 %
Boil	Fuggles	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik skare	Ale	Culture	--- g	---