

# 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  | ---        |