

# Lager wiedeński po ślasku

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **8.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **35.9 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **35.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (36.8%)	79 %	10
Grain	Pilzneński	2 kg (24.5%)	81 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (18.4%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (12.3%)	79 %	16
Grain	zakwaszajacy	0.25 kg (3.1%)	81 %	4
Grain	Caramunich® typ I	0.2 kg (2.5%)	73 %	80
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.5%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5.5 %
Boil	Hallertau Tradition	50 g	30 min	4.3 %