

# Lager Wiedeński WJ

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **9.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **35 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 3.7 kg (59.7%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 2 kg (32.3%)   | 79 %  | 22  |
| Grain | Strzegom Karmel 100         | 0.3 kg (4.8%)  | 75 %  | 100 |
| Grain | Carahell                    | 0.2 kg (3.2%)  | 77 %  | 26  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 25 g   | 60 min | 9.1 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 20 min | 4.5 %      |

## Yeasts

| Name          | Type  | Form | Amount  | Laboratory                         |
|---------------|-------|------|---------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 14.24 g | Fermentis Division of S.I.Lesaffre |