

# LagerWiedeński

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **15 min**
- Temp **73 C**, Time **45 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **45 min** at **73C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (37.7%)	79 %	10
Grain	Strzegom Pilzneński	2 kg (37.7%)	80 %	---
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Caramunich® typ I	0.25 kg (4.7%)	73 %	---
Grain	Strzegom Barwiący	0.05 kg (0.9%)	68 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	5.8 %
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm31	Lager	Liquid	300 ml	---