

Łuskowiec - Lager Wiedeński

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **9.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 3 kg (70.6%) | 81 % | 8 |
| Grain | Munich Malt | 1 kg (23.5%) | 80 % | 18 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (5.9%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Premiant | 20 g | 60 min | 6.6 % |
| Aroma (end of boil) | Premiant | 30 g | 5 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |