

# Pils Wiedeński

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 5 kg (79.4%)   | 79 %  | 10  |
| Grain | Pilzneński         | 0.8 kg (12.7%) | 81 %  | 4   |
| Grain | Carapils           | 0.5 kg (7.9%)  | 75 %  | 4.5 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |