

## Podstawowe Wiedeńskie 5/5

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **6.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **11.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.07 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (100%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	0.5 g	Boil	15 min