

# Prawie Wiedeńskie ale Lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **10.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (8.8%)	80 %	4
Grain	Strzegom Wiedeński	3.5 kg (61.4%)	79 %	10
Grain	Karmelowy Czerwony	0.5 kg (8.8%)	75 %	59
Grain	Weyermann - Carapils	0.3 kg (5.3%)	78 %	4
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Weyermann Caramunich 3	0.4 kg (7%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Saflager S-23	Lager	Dry	23 g	Fermentis
---------------	-------	-----	------	-----------