

# wiedeń

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **7.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (51.7%)	79 %	16
Grain	Pale Ale	2 kg (34.5%)	80 %	5
Grain	Red Activ	0.5 kg (8.6%)	79 %	35
Grain	Karmelowy Czerwony	0.3 kg (5.2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Perle	20 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Liquid	2000 ml	---