

# Wiedeński bursztyn

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **5.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **110 liter(s)**
- Trub loss **5 %**
- Size with trub loss **115.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **139.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **75 liter(s)**
- Total mash volume **100 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **75 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **89.2 liter(s)** of **76C** water or to achieve **139.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	25 kg (100%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	300 g	60 min	3.75 %