

# Wiedeńskie

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **12.2**
- 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 **95 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński         | 3.5 kg (67.6%) | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (29%)   | 79 %  | 16   |
| Grain | Strzegom Karmel 600        | 0.15 kg (2.9%) | 68 %  | 601  |
| Grain | Strzegom Barwiący          | 0.03 kg (0.6%) | 68 %  | 1300 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 25 g   | 55 min | 8 %        |
| Boil    | Saaz (Czech Republic) | 30 g   | 15 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | ---        |