

# lager wiedeński

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **11.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński     | 1.35 kg (50%)  | 79 %  | 9   |
| Grain | red active viking malt | 1.2 kg (44.4%) | 79 %  | 35  |
| Grain | Strzegom Karmel 150    | 0.15 kg (5.6%) | 75 %  | 150 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 12 g   | 60 min | 12.6 %     |

## Yeasts

| Name                | Type  | Form  | Amount | Laboratory |
|---------------------|-------|-------|--------|------------|
| wyeast munich lager | Lager | Slant | 100 ml | ---        |