# lagerek wiedenski

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **3 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.7 liter(s)**
- Total mash volume **40.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **31.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Wiedeński | 6 kg *(66.2%)* | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2 kg *(22.1%)* | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 1 kg *(11%)* | 79 % | 16 |
| Grain | Jęczmień palony | 0.06 kg *(0.7%)* | 55 % | 985 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Saaz (Czech Republic) | 100 g | 30 min | 4.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Lallemand - Diamond Lager | Lager | Dry | 22 g | --- |