

## pils wiedeński

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- Gravity **13.1 BLG**
- ABV ---
- IBU **39**
- SRM **7.8**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (90.9%)	79 %	10
Grain	Weyermann - Carapils	0.4 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Perle	20 g	20 min	7 %
Boil	Sybilla	15 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	12 g	---