Warsaw Vien Lager

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **27**
- SRM **12.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	8 kg *(87.9%)*	79 %	10
Grain	Strzegom Monachijski typ II	0.7 kg *(7.7%)*	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.4 kg *(4.4%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Bobek	50 g	60 min	5.9 %

Notes

- Warka wyliczona na 30l i przeskalowana na 20 do rozcieńczenia.
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