

# Wiener

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **7.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **24.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 5 kg (82.6%)   | 79 %  | 10  |
| Grain | Weyermann - Melanoiden Malt | 0.4 kg (6.6%)  | 81 %  | 53  |
| Grain | Caramunich® typ I           | 0.25 kg (4.1%) | 73 %  | 80  |
| Grain | Płatki owsiane              | 0.4 kg (6.6%)  | 60 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnat            | 15 g   | 50 min | 12.6 %     |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-189 | Lager | Dry  | 11.5 g | Fermentis  |