

# India Vienna Lager Hestfaret

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **7.2**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4.3 kg (77.5%)	81 %	8
Grain	Briess - Munich Malt 20L	0.75 kg (13.5%)	74 %	39
Grain	Caramel/Crystal Malt - 20L	0.5 kg (9%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	25 g	60 min	7.6 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Boil	Mosaic	7 g	10 min	10 %
Boil	Cascade	7 g	10 min	6 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %
Dry Hop	Cascade	15 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre
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