

# vienna

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **6.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **40 C**, Time **2 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **43C**
- Add grains
- Keep mash **2 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (59.7%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (29.9%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.4 kg (6%)	75 %	30
Grain	zakwaszajacy	0.1 kg (1.5%)	--- %	---
Grain	przeniczny	0.2 kg (3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold DE-g	35 g	60 min	4.5 %
Boil	Saaz CZ-a	30 g	20 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	6 g	Boil	15 min