

# Vienna Ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **8.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (87.7%)	79 %	10
Grain	Strzegom Monachijski typ II	0.5 kg (8.8%)	79 %	22
Grain	Strzegom Karmel 150	0.2 kg (3.5%)	75 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	50 g	15 min	7.1 %
Aroma (end of boil)	Mosaic	50 g	5 min	12.3 %
Aroma (end of boil)	Citra	50 g	5 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Safale