

## Vienna Lager #2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **6.1**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **40.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (36.8%)	81 %	4
Grain	Monachijski	3 kg (31.6%)	80 %	16
Grain	Strzegom Wiedeński	3 kg (31.6%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	spalter select	50 g	60 min	5.5 %
Aroma (end of boil)	Hallertau Mittelfruh	50 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Dry	46 g	Wyeast Labs

### Notes

- chłodzenie w 8 minut do temperatury poniżej 50 stopni  
*Nov 25, 2021, 11:03 AM*