

# Vienna Lager

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **47.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **1 %/h**
- Boil size **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa - Vienna Lager	1.7 kg (50%)	--- %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (50%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	40 min	5.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's