

# vienna lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **8.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.3 kg (61.1%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (18.5%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.6%)	75 %	30
Grain	red ale viking	0.3 kg (5.6%)	81 %	80
Grain	Pilzneński	0.5 kg (9.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	30 g	60 min	4.8 %
Aroma (end of boil)	Tettnang	25 g	15 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc	2 g	Boil	10 min
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