

Vienna lager

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **13.1**
- 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 **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Wiedenski Malt | 4.04 kg (75.7%) | 79 % | 7 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.7%) | 81 % | 70 |
| Grain | Pilzneński | 1 kg (18.7%) | 81 % | 4 |
| Grain | Strzegom Barwiący | 0.1 kg (1.9%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 6.7 % |
| Boil | Saaz (Czech Republic) | 15 g | 20 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|-------|--------|------------|
| LalBrew Diamond lager | Lager | Slant | 300 ml | --- |