

Vienna Lager 2nd PK

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **9.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|------|
| Grain | Wiener Malz Best | 4.4 kg (96.7%) | 80 % | 8 |
| Grain | Caraamber | 0.1 kg (2.2%) | 75 % | 70 |
| Grain | Carafa II Best | 0.05 kg (1.1%) | 65 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Tradition | 30 g | 60 min | 5.7 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 15 min | 3.8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|--------|---------|-------------|
| Wyeast - 2206 Bavarian Lager | Lager | Liquid | 2000 ml | Wyeast Labs |

Notes

- Powoli na 66°C podgrzewac
Oct 10, 2023, 5:10 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.