

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