

Vienna Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **9.3**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.9 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **27.4 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-----------------|-------|------|
| Grain | Wiedeński | 5.25 kg (62%) | 80 % | 5 |
| Grain | Monachijski | 2.45 kg (28.9%) | 80 % | 16 |
| Grain | Carahell | 0.7 kg (8.3%) | 80 % | 25 |
| Grain | Carafa | 0.07 kg (0.8%) | 80 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 35 g | 60 min | 5.4 % |
| Boil | Hallertau Tradition | 35 g | 50 min | 5.4 % |
| Boil | Hallertau Tradition | 17.5 g | 40 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|---------|----------------|
| Bavarian Lager | Lager | Dry | 18.38 g | Mangrove jacks |