

Vienna Lager #30

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **6.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **31.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **40 C**, Time **5 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **5 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **39.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (55.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (20.8%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 1.6 kg (22.2%) | 80 % | 5 |
| Grain | Viking melanoidynowy | 0.1 kg (1.4%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau | 50 g | 60 min | 5.4 % |
| Boil | Saaz (Czech Republic) | 25 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 3 g | Boil | 15 min |

Notes

- Gęstwa w całości z #29
Oct 17, 2017, 5:48 PM