

# Vienna Lager

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **10.8**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.58 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **58.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.4 kg (66.7%)	79 %	10
Grain	Monachijski	1.1 kg (21.6%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.9%)	75 %	30
Grain	Weyermann Caramunich 3	0.35 kg (6.9%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.5 %
Boil	Marynka	7 g	60 min	8.8 %
Boil	Lublin (Lubelski)	15 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	500 ml	Fermentum Mobile

## Notes

- Do zacierania 10,5 L wody źródlanej marki Tesco w butelkach 5 L i 7,8 L wody destylowanej. Reszta wody do wysładzania to woda źródlana z Tesco.  
*May 20, 2018, 7:39 AM*