

# vienna pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **51**
- SRM **3.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (50%)	81 %	4
Grain	Weyermann - Vienna Malt	2 kg (50%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	15 g	60 min	9.3 %
Boil	Fuggles	30 g	45 min	5.3 %
Boil	Northern Brewer	20 g	30 min	9.3 %
Boil	Hersbrucker	30 g	15 min	2.8 %
Boil	Northern Brewer	20 g	5 min	9.3 %
Boil	Hersbrucker	15 g	5 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	100 ml	Fermentum Mobile