

# Vienna pseudolager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (53.2%)	79 %	10
Grain	Viking Pale Ale malt	0.7 kg (24.8%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (17.7%)	79 %	16
Grain	Caramunich® typ I	0.08 kg (2.8%)	73 %	80
Grain	Strzegom Czekoladowy jasny	0.04 kg (1.4%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	60 min	8 %
Boil	Marynka	7 g	5 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Iutra	Ale	Liquid	100 ml	omega