

# Wien

- Gravity **12.9 BLG**
- ABV ---
- IBU **29**
- SRM **11.2**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **18.3 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Weyermann - Vienna Malt     | 2.9 kg (55.5%)  | 81 %  | 8    |
| Grain | Weyermann - Pilsner Malt    | 1 kg (19.1%)    | 81 %  | 5    |
| Grain | weyermann monachijski I     | 0.75 kg (14.4%) | 80 %  | 14.5 |
| Grain | Chit Malt                   | 0.25 kg (4.8%)  | 50 %  | 2.5  |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (4.8%)  | 81 %  | 70   |
| Grain | Strzegom pszenica prażona   | 0.075 kg (1.4%) | 70 %  | 1000 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 60 min | 13.5 %     |
| Boil    | Saaz   | 30 g   | 20 min | 3.81 %     |