

# 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 %