

VIENNA LAGER

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **6.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **70C**
- Keep mash **3 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (60%)	81 %	8
Grain	Weyermann - Light Munich Malt	1 kg (20%)	82 %	14
Grain	Strzegom Monachijski typ II	1 kg (20%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	45 min	11 %
Boil	Saaz (Czech Republic)	30 g	45 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2308 Munich Lager	Lager	Slant	300 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
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Fining	Wirlflock T	1 g	Boil	10 min
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