

## Vienna Lager #2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **6.1**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **40.8 liter(s)**

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3.5 kg (36.8%) | 81 %  | 4   |
| Grain | Monachijski        | 3 kg (31.6%)   | 80 %  | 16  |
| Grain | Strzegom Wiedeński | 3 kg (31.6%)   | 79 %  | 10  |

### Hops

| Use for             | Name                 | Amount | Time   | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil                | spalter select       | 50 g   | 60 min | 5.5 %      |
| Aroma (end of boil) | Hallertau Mittelfruh | 50 g   | 5 min  | 3 %        |

### Yeasts

| Name    | Type  | Form | Amount | Laboratory  |
|---------|-------|------|--------|-------------|
| W 34/70 | Lager | Dry  | 46 g   | Wyeast Labs |

### Notes

- chłodzenie w 8 minut do temperatury poniżej 50 stopni  
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