Vienna Lager

- Gravity **11.9 BLG**
- ABV **---**
- IBU **25**
- SRM **14.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **31.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **41.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **41.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4 kg *(65.8%)*	81 %	8
Grain	Strzegom Monachijski typ II	1 kg *(16.4%)*	79 %	22
Grain	Strzegom Monachijski typ I	0.65 kg *(10.7%)*	79 %	16
Grain	Strzegom Karmel 300	0.2 kg *(3.3%)*	70 %	299
Grain	Strzegom Karmel 150	0.2 kg *(3.3%)*	75 %	150
Grain	Weyermann - Dehusked Carafa III	0.03 kg *(0.5%)*	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	10 g	100 min	5.9 %
First Wort	Perle	23 g	100 min	7 %
Boil	Sybilla	10 g	30 min	5.9 %
Boil	Perle	7 g	30 min	7 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	3 g	Boil	15 min