4C # Spinel - Salzburger Vienna Lager

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **12.7**
- Style **Vienna Lager**

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 **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.7 liter(s)**
- Total mash volume **48.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **36.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	5 kg *(40.9%)*	80.5 %	9
Grain	BESTMALZ - Best Minich	4 kg *(32.7%)*	80.5 %	16
Grain	Viking Pale Ale malt	3 kg *(24.5%)*	80 %	5
Grain	Czekoladowy	0.22 kg *(1.8%)*	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.5 %
Boil	Hallertau	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	100 ml	Fermentum Mobile

Notes

- Rozcieńczyć do 12.6 BLG.

  Na podstawie:
  https://beerandbrewing.com/salzburger-vienna-lager-recipe/

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

Ok.6 - 10 dni w 10 st. C, potem 4 dni w 16 st. C i na dzień przed rozlewem cold crash 1 st. C.
DIRECTIONS

Mill the grains and mix with 3.2 gallons (12.1 l) of 163°F (73°C) strike water to reach a mash temperature of 152°F (67°C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear, then run off into the kettle. Sparge the grains with 4.1 gallons (15.4 l) and top up as necessary to obtain 6 gallons (23 l) of wort. Boil for 60 minutes, following the hops schedule.

After the boil, chill the wort to slightly below fermentation temperature, about 50°F (10°C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 50°F (10°C) for 3 days, then allow temperature to rise to 60°F (16°C) over the next 4 days. Upon completion of fermentation, crash the beer to 35°F (2°C), then bottle or keg and carbonate to approximately 2.25 volumes of CO_2.
Tips for Success

Let this beer sit in the fridge for a solid 4–6 weeks before opening it! Not only will the lagering time allow the beer to clear to a nice crystalline amber, but it will also round off the bitterness and lingering hints of roast, leaving behind a dry, toasty, floral delight. That chocolate malt is the secret ingredient: it keeps the beer nice and dry for months, and without it, you could easily end up with an overly sweet melanoidin bomb.
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