

## NZ\_vienna

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **51 C**, Time **15 min**
- Temp **69 C**, Time **45 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **45 min** at **69C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount      | Yield | EBC |
|-------|-------------------------|-------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 5 kg (100%) | 81 %  | 8   |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Waimea        | 15 g   | 25 min | 15.1 %     |
| Boil    | Nelson Sauvín | 15 g   | 25 min | 9.4 %      |
| Boil    | Waimea        | 15 g   | 15 min | 15.1 %     |
| Boil    | Nelson Sauvín | 15 g   | 15 min | 9.4 %      |
| Boil    | Waimea        | 10 g   | 5 min  | 15.1 %     |
| Boil    | Nelson Sauvín | 10 g   | 5 min  | 9.4 %      |