

## #28 Vienna Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **11.4**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Weyermann - Vienna Malt          | 8 kg (75.5%)  | 82 %  | 8    |
| Grain | Munich I Malt                    | 2 kg (18.9%)  | 80 %  | 18   |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (4.7%) | 73 %  | 120  |
| Grain | Strzegom Barwiący                | 0.1 kg (0.9%) | 68 %  | 1300 |

### Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Enigma (AUS) | 15 g   | 60 min | 16.2 %     |
| Boil    | Enigma (AUS) | 20 g   | 30 min | 16.2 %     |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W-34/70 | Lager | Dry  | 23 g   | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g   | Boil    | 10 min |