Vienna Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **9.3**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.9 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **27.4 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	5.25 kg *(62%)*	80 %	5
Grain	Monachijski	2.45 kg *(28.9%)*	80 %	16
Grain	Carahell	0.7 kg *(8.3%)*	80 %	25
Grain	Carafa	0.07 kg *(0.8%)*	80 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	35 g	60 min	5.4 %
Boil	Hallertau Tradition	35 g	50 min	5.4 %
Boil	Hallertau Tradition	17.5 g	40 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Lager	Lager	Dry	18.38 g	Mangrove jacks

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