

vienna

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **7.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **0 %**
- Size with trub loss **140 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **155.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **97.5 liter(s)**
- Total mash volume **130 liter(s)**

Steps

- Temp **40 C**, Time **1 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **97.5 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **90.6 liter(s)** of **76C** water or to achieve **155.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 20 kg (61.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 10 kg (30.8%) | 79 % | 16 |
| Grain | Carahell | 1 kg (3.1%) | 77 % | 26 |
| Grain | Caramunich® typ I | 1 kg (3.1%) | 73 % | 80 |
| Grain | zakwaszający | 0.5 kg (1.5%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Tradition | 200 g | 60 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 100 g | 20 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | mech | 35 g | Boil | 15 min |