

# Vienna

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **7.6**
- 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 **7 %/h**
- Boil size **45.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (50%)	79 %	10
Grain	Monachijski	5 kg (50%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	50 g	60 min	6.1 %
Aroma (end of boil)	Hallertau Mittelfruh	50 g	5 min	5.6 %