

# Vienna

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **5.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4.5 kg (97.8%)	81 %	8
Grain	Weyermann - Melanoiden Malt	0.1 kg (2.2%)	81 %	53