

Vienna Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **8.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 5 kg (87.7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.8%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.5%) | 75 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Cascade | 50 g | 15 min | 7.1 % |
| Aroma (end of boil) | Mosaic | 50 g | 5 min | 12.3 % |
| Aroma (end of boil) | Citra | 50 g | 5 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | Safale |