

# Vienna Juicy Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **5.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **65 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (81.2%)	79 %	10
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3
Adjunct	Sok z pigwy	0.66 kg (10.7%)	25 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	35 min	13.5 %
Aroma (end of boil)	Mosaic	25 g	6 min	10 %
Aroma (end of boil)	Mosaic	25 g	2 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	150 ml	Safale

## Notes

- - fermentacja w 16 st. C  
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