

# Vienna Lager #1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **6.7**
- 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 **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	7 kg (77.8%)	79 %	11
Grain	Monachijski	2 kg (22.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalter Select	50 g	60 min	5.5 %
Aroma (end of boil)	Hallertau Mittelfruh	40 g	0 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis