

# Vienna Lager

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **10.6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	1.8 kg (68.2%)	79 %	7
Grain	Viking Munich Malt	0.6 kg (22.7%)	78 %	18
Grain	Carahell	0.2 kg (7.6%)	77 %	26
Grain	Carafa III	0.04 kg (1.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	8.8 %
Boil	Tettanger	10 g	15 min	3.8 %
Boil	Saaz (Czech Republic)	5 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min