

# Vienna Lager

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- Gravity **11.9 BLG**
- ABV ---
- IBU **23**
- SRM **5.6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (70.2%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (17.5%)	80 %	4
Grain	Castlemalting - Cara Clair	0.7 kg (12.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	6.5 %
Aroma (end of boil)	Tradition	25 g	15 min	7 %
Whirlpool	Perle	20 g	20 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa W 34/70	Lager	Dry	20 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min