

# Vienna Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **12.6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (58.8%)	79 %	10
Grain	Strzegom Pale Ale	1 kg (19.6%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (19.6%)	79 %	22
Grain	Barwiący	0.1 kg (2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	60 min	13.1 %
Whirlpool	Equinox	40 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	10 g	Boil	5 min
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