

# Vienna Lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **11.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński              | 2 kg (84%)     | 79 %  | 10   |
| Grain | Monachijski                     | 0.2 kg (8.4%)  | 80 %  | 13.5 |
| Grain | Carahell                        | 0.15 kg (6.3%) | 77 %  | 26   |
| Grain | Weyermann - Dehusked Carafa III | 0.03 kg (1.3%) | 70 %  | 1400 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 15 g   | 60 min | 7.8 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 5 min  | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |              |     |      |        |
|-------|--------------|-----|------|--------|
| Other | chlodnica ;) | 1 g | Boil | 15 min |
|-------|--------------|-----|------|--------|