

# Vienna Old Ale

- Gravity **20 BLG**
- ABV ---
- IBU **47**
- SRM **13.6**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	4 kg (42.1%)	78 %	8
Grain	Munich Malt	2 kg (21.1%)	80 %	18
Grain	Briess - Pilsen Malt	2 kg (21.1%)	80.5 %	2
Grain	Briess - Caracrysal Wheat Malt	0.5 kg (5.3%)	78 %	108
Grain	Biscuit Malt	1 kg (10.5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittlefruh	50 g	40 min	5 %
Boil	Tradition	50 g	20 min	5.5 %
Boil	Hallertau Mittleftuh	50 g	10 min	5 %
Boil	Tradition	50 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast Activator - German Ale	Ale	Liquid	125 ml	Wyeast Labs
Wyeast Activator - British Ale	Ale	Liquid	125 ml	Wyeast Labs