

# Vienna Pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **5.7**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.9%)	80 %	4
Grain	Pszeniczny	1 kg (18.3%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (4.6%)	78 %	4
Grain	Strzegom Wiedeński	1 kg (18.3%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (9.2%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.7%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- 65 st 30 min  
72 st 30 min  
76 mash  
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