

# VM Vienna Marynka W34/70

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **6.1**
- 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 **12 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Wiedeński	5 kg (100%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (Polska - 2018)	25 g	30 min	7.4 %
Boil	Marynka (Polska - 2018)	25 g	10 min	7.4 %
Boil	Marynka (Polska - 2018)	50 g	1 min	7.4 %

## Yeasts

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

Starter 1L wody + 100g jasnego ekstraktu słodowego suchego Bruntal na 2 dni.

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfolc T	2.5 g	Boil	5 min

Cała tabletka.