

#28 Vienna Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **11.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	8 kg (75.5%)	82 %	8
Grain	Munich I Malt	2 kg (18.9%)	80 %	18
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.7%)	73 %	120
Grain	Strzegom Barwiący	0.1 kg (0.9%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	60 min	16.2 %
Boil	Enigma (AUS)	20 g	30 min	16.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W-34/70	Lager	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min