

#5 Vienna Lager

- Gravity **13 BLG**
- ABV ---
- IBU **40**
- SRM **40**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **73C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4 kg (74.1%)	81 %	8
Grain	Weyermann - Carafa I	1 kg (18.5%)	70 %	690
Grain	Weyermann pszeniczny jasny	0.4 kg (7.4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	7 g	Boil	40 min
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