

## #97 Vienna Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **6.3**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **6 %**
- Size with trub loss **9.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **20 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **75C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (100%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	70 min	9 %
Boil	Zula	10 g	5 min	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34-70 Starter	Lager	Liquid	1300 ml	---
W34-70 Gęstwa	Lager	Slant	100 ml	---

### Notes

- Warzenie 16/01/2022  
Do 16l zimnej kranówki (batorego) dodane 2,5g chlorku wapnia w ciemno (+75 ppm chlorków)

Drożdże: prawie 3-tyg gęstwa W34-70 - wrzucam starter + trochę thick gęstwy

Fermentacja:

0,8 bara

po trzech dniach 5 dni w pokojowej z przedmuchiowaniem co2 (siarka)

Jan 16, 2022, 2:29 PM