

Africa Wiena Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **59**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Vienna | 2 kg (46.5%) | 80.5 % | 9 |
| Grain | BESTMALZ - Best Pilsen | 2 kg (46.5%) | 80.5 % | 4 |
| Grain | Strzegom Pszeniczny | 0.3 kg (7%) | 81 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 11.3 % |
| Whirlpool | African Queen | 25 g | 20 min | 13.5 % |
| Whirlpool | Southern Star | 20 g | 20 min | 15.8 % |
| Dry Hop | African Queen | 25 g | 3 day(s) | 13.5 % |
| Dry Hop | Southern Star | 30 g | 3 day(s) | 15.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------|---------|--------|------------|
| Wyeast 2272 North American Lager | Lager | Culture | 100 g | --- |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=27W5WCS>
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