

# vienna

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **7.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **0 %**
- Size with trub loss **140 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **155.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **97.5 liter(s)**
- Total mash volume **130 liter(s)**

## Steps

- Temp **40 C**, Time **1 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **97.5 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **90.6 liter(s)** of **76C** water or to achieve **155.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	20 kg (61.5%)	79 %	10
Grain	Strzegom Monachijski typ I	10 kg (30.8%)	79 %	16
Grain	Carahell	1 kg (3.1%)	77 %	26
Grain	Caramunich® typ I	1 kg (3.1%)	73 %	80
Grain	zakwaszający	0.5 kg (1.5%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	200 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	100 g	20 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	35 g	Boil	15 min