## **Vienna**

- Gravity 13.3 BLG
- ABV **5.5** %
- IBU ---
- SRM **6.4**
- 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 75 %
- Liquor-to-grist ratio 3 liter(s) / kg Mash size 15.8 liter(s)
- Total mash volume 21 liter(s)

## **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg <i>(95.2%)</i>	81 %	8
Grain	Weyermann - Melanoiden Malt	0.25 kg <i>(4.8%)</i>	81 %	53