

# Vienna DH

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **13.2**
- 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 **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	4.4 kg (80.1%)	80.5 %	9
Grain	Caramunich® typ I	0.625 kg (11.4%)	73 %	80
Grain	BESTMALZ - Best Pilsen	0.25 kg (4.5%)	80.5 %	4
Grain	BESTMALZ - Best Melanoidin	0.12 kg (2.2%)	75 %	71
Grain	Weyermann - Carafa I	0.1 kg (1.8%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Boil	Hallertau Mittelfruh	18 g	10 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	Fermentum Mobile
Dwustopniowy starter 500-2000ml				