

Vienna Lager

- Gravity **11.9 BLG**
- ABV ---
- IBU **25**
- SRM **14.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **31.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **41.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **41.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Weyermann - Vienna Malt | 4 kg (65.8%) | 81 % | 8 |
| Grain | Strzegom Monachijski typ II | 1 kg (16.4%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 0.65 kg (10.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.3%) | 70 % | 299 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.3%) | 75 % | 150 |
| Grain | Weyermann - Dehusked Carafa III | 0.03 kg (0.5%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|---------|------------|
| First Wort | Sybilla | 10 g | 100 min | 5.9 % |
| First Wort | Perle | 23 g | 100 min | 7 % |
| Boil | Sybilla | 10 g | 30 min | 5.9 % |
| Boil | Perle | 7 g | 30 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 3 g | Boil | 15 min |