

# Vienna Lager

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **13.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wiedeński	2 kg (68.3%)	79 %	8.5
Grain	Viking Malt Pilzneński	0.6 kg (20.5%)	80 %	3.75
Grain	Viking Malt Pszeniczny	0.25 kg (8.5%)	82 %	5
Grain	Weyeremann Pszeniczny Czekoladowy	0.08 kg (2.7%)	65 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka 2018	18 g	60 min	7.1 %