

# Vienna Lager

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **11.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **88.5 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.1 kg (72.9%)	79 %	10
Grain	Mep@ Pils	0.45 kg (15.6%)	82 %	4
Grain	Viking Monach II	0.2 kg (6.9%)	79 %	20
Grain	Viking Karmel 300	0.1 kg (3.5%)	70 %	300
Grain	Simpsons - Chocolate Malt	0.03 kg (1%)	73 %	1180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish Hops	5 g	65 min	10 %
Boil	Lublin (Lubelski Polish Hops	25 g	25 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Liquid	350 ml	Kveik

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	1 g	Mash	60 min
Water Agent	Chlorek wapnia	1 g	Mash	60 min

## Notes

- 8l - przegotowana woda + 11,3l kranówka  
Ca - 74,5  
Mg - 15,3  
Na - 104,2  
Cl - 176,4  
SO4 - 90,6  
alk. rez - 96,4  
*Apr 18, 2020, 9:29 PM*