

# Vienna Lager #30

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **6.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **40 C**, Time **5 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **5 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **39.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (55.6%)	79 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (20.8%)	79 %	22
Grain	Viking Pale Ale malt	1.6 kg (22.2%)	80 %	5
Grain	Viking melanoidynowy	0.1 kg (1.4%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	5.4 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	3 g	Boil	15 min

## Notes

- Gęstwa w całości z #29  
Oct 17, 2017, 5:48 PM