

# Vienna Lager

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **84**
- SRM **12.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński         | 2 kg (67.8%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I | 0.5 kg (16.9%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.25 kg (8.5%) | 85 %  | 4   |
| Grain | Biscuit Malt               | 0.15 kg (5.1%) | 79 %  | 45  |
| Grain | Jęczmień palony            | 0.05 kg (1.7%) | 55 %  | 985 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) 2021 | 57 g   | 60 min | 3.5 %      |
| Boil    | Fuggles                | 35 g   | 60 min | 6 %        |