

Vienna Lager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **10.8**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.58 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **58.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.4 kg (66.7%) | 79 % | 10 |
| Grain | Monachijski | 1.1 kg (21.6%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.9%) | 75 % | 30 |
| Grain | Weyermann Caramunich 3 | 0.35 kg (6.9%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.5 % |
| Boil | Marynka | 7 g | 60 min | 8.8 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 500 ml | Fermentum Mobile |

Notes

- Do zacierania 10,5 L wody źródlanej marki Tesco w butelkach 5 L i 7,8 L wody destylowanej. Reszta wody do wysładzania to woda źródlana z Tesco.
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