

vienna nowofalowy / apa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **9.2**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **67.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **76.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **47.3 liter(s)**
- Total mash volume **63 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **47.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **44.9 liter(s)** of **76C** water or to achieve **76.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | vienna castlemalting | 8 kg (50.8%) | 82 % | 8 |
| Grain | Strzegom Wiedeński | 4 kg (25.4%) | 79 % | 10 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 3 kg (19%) | 80 % | 22 |
| Grain | Aroma CastleMalting | 0.7 kg (4.4%) | 78 % | 100 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (0.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Simcoe | 50 g | 10 min | 13.3 % |
| Aroma (end of boil) | Cascade | 100 g | 5 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 200 ml | Fermentum Mobile |
| Wyeast - American Ale II | Ale | Slant | 500 ml | Wyeast Labs |