

# Vienna

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **12.6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	3 kg (62.8%)	80.5 %	8
Grain	Briess - Munich Malt 10L	1 kg (20.9%)	77 %	14
Grain	crystal malt Extra dark	0.28 kg (5.9%)	80 %	385
Grain	chateau whisky	0.5 kg (10.5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	15 g	50 min	11.7 %
Boil	Target	15 g	10 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Lager	Dry	11.5 g	Safbrew
gestwa z safale 04	Ale	Slant	100 ml	safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	skurki z pomaranczy i mandarynek	180 g	Boil	40 min