

VLaga

- Gravity **12.6 BLG**
- ABV ---
- IBU **22**
- SRM ---
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **20 min** at **53C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4.7 kg (85.5%)	81 %	---
Grain	Strzegom Monachijski typ II	0.5 kg (9.1%)	79 %	---
Grain	Bestmalz Carmel Pils	0.3 kg (5.5%)	75 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	fermentis

Notes

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