

#28 Vienna Lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **11.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Weyermann - Vienna Malt | 8 kg (75.5%) | 82 % | 8 |
| Grain | Munich I Malt | 2 kg (18.9%) | 80 % | 18 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (4.7%) | 73 % | 120 |
| Grain | Strzegom Barwiący | 0.1 kg (0.9%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Enigma (AUS) | 15 g | 60 min | 16.2 % |
| Boil | Enigma (AUS) | 20 g | 30 min | 16.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W-34/70 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |