

# Africa Wiena Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **59**
- SRM **4.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	2 kg (46.5%)	80.5 %	9
Grain	BESTMALZ - Best Pilsen	2 kg (46.5%)	80.5 %	4
Grain	Strzegom Pszeniczny	0.3 kg (7%)	81 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.3 %
Whirlpool	African Queen	25 g	20 min	13.5 %
Whirlpool	Southern Star	20 g	20 min	15.8 %
Dry Hop	African Queen	25 g	3 day(s)	13.5 %
Dry Hop	Southern Star	30 g	3 day(s)	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2272 North American Lager	Lager	Culture	100 g	---

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=27W5WCS>  
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