

KassViena

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **11**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński | 3.5 kg (64%) | 79 % | 9 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (4.6%) | 79 % | 15 |
| Grain | Pilzneński | 1 kg (18.3%) | 81 % | 3.7 |
| Grain | Słód Caramunich Typ II Weyermann | 0.51 kg (9.3%) | 73 % | 120 |
| Grain | Diastatyczny | 0.17 kg (3.1%) | 80 % | 3.2 |
| Grain | Strzegom Barwiący | 0.035 kg (0.6%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 17 g | 60 min | 2.4 % |
| Boil | Lublin (Lubelski) | 20 g | 60 min | 2.6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 2.6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 2.6 % |
| Aroma (end of boil) | Hallertau Spalt Select | 17 g | 10 min | 2.4 % |
| Boil | Waimea | 15 g | 20 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's Bavarian lager M76 | Lager | Dry | 8.57 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Fining | Wirflok | 0.43 g | Boil | 5 min |