

Vienna Lager

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **13.5**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|------|
| Grain | Viking Malt Wiedeński | 2 kg (68.3%) | 79 % | 8.5 |
| Grain | Viking Malt Pilzneński | 0.6 kg (20.5%) | 80 % | 3.75 |
| Grain | Viking Malt Pszeniczny | 0.25 kg (8.5%) | 82 % | 5 |
| Grain | Weyeremann Pszeniczny Czekoladowy | 0.08 kg (2.7%) | 65 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Marynka 2018 | 18 g | 60 min | 7.1 % |