

# Vienna Lager

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **10.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	steinbach vienna malt	4.7 kg (89.5%)	81 %	10
Grain	Carahell	0.2 kg (3.8%)	77 %	26
Grain	Caramunich® typ I	0.2 kg (3.8%)	73 %	80
Grain	Weyermann - Acidulated Malt	0.1 kg (1.9%)	80 %	6
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	7 g	60 min	13 %
Boil	Hallertau mittelfruh	20 g	60 min	4.7 %
Boil	Hallertau mittelfruh	40 g	15 min	4.7 %
Boil	Hallertau mittelfruh	40 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

### Notes

- 50% woda demi  
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