

Vienna Lager

- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **13.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 4 kg (85.1%) | 79 % | 10 |
| Grain | Carahell | 0.5 kg (10.6%) | 77 % | 26 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.1%) | 80 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Admiral | 10 g | 60 min | 13 % |
| Boil | Hallertau | 25 g | 15 min | 4.5 % |
| Boil | Hallertau | 25 g | 5 min | 4.5 % |

Extras

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