

# Vienna lager

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **13.1**
- 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 **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedenski Malt	4.04 kg (75.7%)	79 %	7
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.7%)	81 %	70
Grain	Pilzneński	1 kg (18.7%)	81 %	4
Grain	Strzegom Barwiący	0.1 kg (1.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	6.7 %
Boil	Saaz (Czech Republic)	15 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Diamond lager	Lager	Slant	300 ml	---