

# VIENNA LAGER

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **10.7**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 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 **18.7 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 **19.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	vie	5 kg (93.5%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.9%)	68 %	400
Grain	Weyermann - Carapils	0.2 kg (3.7%)	78 %	4
Grain	Weyermann - Dehusked Carafa III	0.05 kg (0.9%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Diamant	20 g	60 min	10.4 %
Boil	Saaz (Czech Republic)	50 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis