

# Vienna Lager #31

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **9.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **35.5 liter(s)**

## Steps

- Temp **40 C**, Time **5 min**
- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28.4 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **5 min** at **40C**
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (42.3%)	79 %	10
Grain	Viking Pale Ale malt	1.2 kg (16.9%)	80 %	5
Grain	Pale Ale Wyermann	1 kg (14.1%)	80 %	7
Grain	Strzegom Karmel 30	1 kg (14.1%)	75 %	30
Grain	Strzegom Karmel 150	0.5 kg (7%)	75 %	150
Grain	Strzegom Monachijski typ II	0.2 kg (2.8%)	79 %	22
Grain	Viking melanoidynowy	0.2 kg (2.8%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9 %
Boil	Saaz (Czech Republic)	50 g	1 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	3 g	Boil	15 min

## Notes

- Butelkowane 3.03.2018  
Mar 4, 2018, 9:46 PM