

# Vienna Lager 3PK

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **8.1**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiener Malz Best	3.8 kg (94.3%)	80 %	8
Grain	Cara aroma (red)	0.2 kg (5%)	78 %	50
Grain	Chocolate Best	0.03 kg (0.7%)	75 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau Spalt Select	30 g	60 min	5 %
Aroma (end of boil)	Hallertau Mittelfruh	10 g	15 min	4.7 %
Aroma (end of boil)	Hallertau Mittelfruh	10 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Liquid	2000 ml	Wyeast Labs