

# Vienna Lager

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- Gravity **12.6 BLG**
- ABV ---
- IBU **28**
- SRM **12.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11 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 (77.5%)   | 80 %  | 10   |
| Grain | Strzegom Monachijski typ II | 1 kg (19.4%)   | 80 %  | 25   |
| Grain | Strzegom Karmel 150         | 0.15 kg (2.9%) | 75 %  | 150  |
| Grain | Strzegom Barwiący           | 0.01 kg (0.2%) | 68 %  | 1300 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Marynka                | 20 g   | 60 min | 10 %       |
| Boil    | Spalt                  | 20 g   | 10 min | 4 %        |
| Boil    | Hallertauer Mittelfrüh | 10 g   | 10 min | 3 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 12 g   | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 3 g    | Boil    | 10 min |

## Notes

- Burzliwa - 21dni - temp.10\* C  
Diacetylowa - 4-7 dni - temp.15\* C  
Leżakowanie - 2-3 miesiące - temp. 5\* C  
Butelkowanie.  
Refermentacja 10-14 dni - temp. 20 \* C  
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