

# NZ\_vienna

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **69 C**, Time **45 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **45 min** at **69C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (100%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	25 min	15.1 %
Boil	Nelson Sauvín	15 g	25 min	9.4 %
Boil	Waimea	15 g	15 min	15.1 %
Boil	Nelson Sauvín	15 g	15 min	9.4 %
Boil	Waimea	10 g	5 min	15.1 %
Boil	Nelson Sauvín	10 g	5 min	9.4 %