

Vienna Juicy Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **5.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **65 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **66C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 5 kg (81.2%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (8.1%) | 85 % | 3 |
| Adjunct | Sok z pigwy | 0.66 kg (10.7%) | 25 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 35 min | 13.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 6 min | 10 % |
| Aroma (end of boil) | Mosaic | 25 g | 2 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 150 ml | Safale |

Notes

- - fermentacja w 16 st. C
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