

Vienna Lager #1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **6.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Strzegom Wiedeński | 7 kg (77.8%) | 79 % | 11 |
| Grain | Monachijski | 2 kg (22.2%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Spalter Select | 50 g | 60 min | 5.5 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 40 g | 0 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis |