

Vienna lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **16.3**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (61.1%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (20.4%) | 79 % | 16 |
| Grain | Carahell | 0.5 kg (10.2%) | 77 % | 26 |
| Grain | Caramunich® typ I | 0.25 kg (5.1%) | 73 % | 80 |
| Grain | Chocolate Malt (UK) | 0.16 kg (3.3%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 8.9 % |
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 300 ml | Fermentum Mobile |