

Vienna Lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **10.6**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|------|
| Grain | Viking Vienna Malt | 1.8 kg (68.2%) | 79 % | 7 |
| Grain | Viking Munich Malt | 0.6 kg (22.7%) | 78 % | 18 |
| Grain | Carahell | 0.2 kg (7.6%) | 77 % | 26 |
| Grain | Carafa III | 0.04 kg (1.5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 13 g | 60 min | 8.8 % |
| Boil | Tettanger | 10 g | 15 min | 3.8 % |
| Boil | Saaz (Czech Republic) | 5 g | 0 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 100 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |