

VIENNA LAGER

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **10.7**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | vie | 5 kg (93.5%) | 79 % | 10 |
| Grain | Strzegom Czekoladowy jasny | 0.1 kg (1.9%) | 68 % | 400 |
| Grain | Weyermann - Carapils | 0.2 kg (3.7%) | 78 % | 4 |
| Grain | Weyermann - Dehusked Carafa III | 0.05 kg (0.9%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Diamant | 20 g | 60 min | 10.4 % |
| Boil | Saaz (Czech Republic) | 50 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis |