

Vienna Lager #31

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **9.9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **35.5 liter(s)**

Steps

- Temp **40 C**, Time **5 min**
- 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 **28.4 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **5 min** at **40C**
- 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 **16.7 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (42.3%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 1.2 kg (16.9%) | 80 % | 5 |
| Grain | Pale Ale Wyermann | 1 kg (14.1%) | 80 % | 7 |
| Grain | Strzegom Karmel 30 | 1 kg (14.1%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (2.8%) | 79 % | 22 |
| Grain | Viking melanoidynowy | 0.2 kg (2.8%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 9 % |
| Boil | Saaz (Czech Republic) | 50 g | 1 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 3 g | Boil | 15 min |

Notes

- Butelkowane 3.03.2018
Mar 4, 2018, 9:46 PM