

# Vienna Lager

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **84**
- SRM **12.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (67.8%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (16.9%)	79 %	16
Grain	Pszeniczny	0.25 kg (8.5%)	85 %	4
Grain	Biscuit Malt	0.15 kg (5.1%)	79 %	45
Grain	Jęczmień palony	0.05 kg (1.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski) 2021	57 g	60 min	3.5 %
Boil	Fuggles	35 g	60 min	6 %