

## vienna nowofalowy / apa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **9.2**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **67.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **76.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **47.3 liter(s)**
- Total mash volume **63 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **47.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **44.9 liter(s)** of **76C** water or to achieve **76.4 liter(s)** of wort

### Fermentables

| Type  | Name   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | vienna castlemalting                         | 8 kg (50.8%)   | 82 %  | 8    |
| Grain | Strzegom Wiedeński                           | 4 kg (25.4%)   | 79 %  | 10   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 3 kg (19%)     | 80 %  | 22   |
| Grain | Aroma CastleMalting                          | 0.7 kg (4.4%)  | 78 %  | 100  |
| Grain | Strzegom<br>Czekoladowy ciemny               | 0.05 kg (0.3%) | 68 %  | 1200 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 50 g   | 60 min | 10 %       |
| Aroma (end of boil) | Simcoe  | 50 g   | 10 min | 13.3 %     |
| Aroma (end of boil) | Cascade | 100 g  | 5 min  | 6.9 %      |

### Yeasts

| Name                     | Type  | Form  | Amount | Laboratory       |
|--------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia   | Lager | Slant | 200 ml | Fermentum Mobile |
| Wyeast - American Ale II | Ale   | Slant | 500 ml | Wyeast Labs      |