

vienna-pale_ale pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **57**
- SRM **4.4**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|------------|-------|-----|
| Grain | Vienna Malt | 2 kg (50%) | 78 % | 8 |
| Grain | Castle Pale Ale | 2 kg (50%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | lunga | 17 g | 60 min | 10.5 % |
| Boil | Perle | 35 g | 60 min | 7.3 % |
| Boil | Northern Brewer | 25 g | 15 min | 7.6 % |
| Boil | Hersbrucker | 25 g | 5 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| diamond lager | Lager | Dry | 11 g | lallemand |

Notes

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