

# Vienna pseudolager

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński         | 1.5 kg (53.2%) | 79 %  | 10  |
| Grain | Viking Pale Ale malt       | 0.7 kg (24.8%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (17.7%) | 79 %  | 16  |
| Grain | Caramunich® typ I          | 0.08 kg (2.8%) | 73 %  | 80  |
| Grain | Strzegom Czekoladowy jasny | 0.04 kg (1.4%) | 68 %  | 400 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 14 g   | 60 min | 8 %        |
| Boil    | Marynka | 7 g    | 5 min  | 8 %        |

## Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| Iutra | Ale  | Liquid | 100 ml | omega      |