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 20-25 EBC Weyermann	3 kg *(19%)*	80 %	22
Grain	Aroma CastleMalting	0.7 kg *(4.4%)*	78 %	100
Grain	Strzegom 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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.