

## #0 VIENNA LAGER

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **11.5**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód wiedeński Viking Malt (Strzegom)	2 kg (39.8%)	--- %	8.5
Grain	Słód Red Active Viking Malt (Strzegom)	2 kg (39.8%)	--- %	35
Grain	Słód monachijski Viking Malt (Strzegom)	1 kg (19.9%)	--- %	22
Grain	Słód barwiący Viking Malt (Strzegom)	0.02 kg (0.4%)	1 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	15 g	60 min	3.5 %
Boil	Saaz	20 g	30 min	3.5 %
Boil	Saaz	35 g	20 min	3.5 %
Whirlpool	Saaz	30 g	10 min	3.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM31 Bawarska dolina	Lager	Liquid	30 ml	Fermentum Mobile