

BM Vienna Lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **6.9**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	3.5 kg (68.6%)	81 %	8
Grain	Weyermann - Monachijski Typ I	0.5 kg (9.8%)	82 %	14
Grain	Weyermann - Monachijski Typ II	1 kg (19.6%)	80 %	20
Grain	Weyermann - Melanoidynowy	0.1 kg (2%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Marynka	10 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	33 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Przed dodaniem zalać połową szklanki ciepłej wody na 30 minut				
Other	Glukoza	114 g	Bottling	---

Notes

- Fermentacja:
 - Burzliwa 10°C ok. 14 dni
 - Leżakowanie 2°C ok. 21 dni

Po zabutelkowaniu zostawić w temperaturze ok. 10°C na co najmniej 4 tygodnie
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