

# India Vienna Lager Hestfaret

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **7.2**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Vienna Malt    | 4.3 kg (77.5%)  | 81 %  | 8   |
| Grain | Briess - Munich Malt 20L   | 0.75 kg (13.5%) | 74 %  | 39  |
| Grain | Caramel/Crystal Malt - 20L | 0.5 kg (9%)     | 75 %  | 39  |

## Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | Brewers Gold          | 25 g   | 60 min   | 7.6 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 20 min   | 4.5 %      |
| Boil    | Mosaic                | 7 g    | 10 min   | 10 %       |
| Boil    | Cascade               | 7 g    | 10 min   | 6 %        |
| Dry Hop | Mosaic                | 15 g   | 7 day(s) | 10 %       |
| Dry Hop | Cascade               | 15 g   | 7 day(s) | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|               |       |     |        |                                       |
|---------------|-------|-----|--------|---------------------------------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis Division<br>of S.I.Lesaffre |
|---------------|-------|-----|--------|---------------------------------------|