

# KassViena

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **11**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (64%)	79 %	9
Grain	Strzegom Monachijski typ I	0.25 kg (4.6%)	79 %	15
Grain	Pilzneński	1 kg (18.3%)	81 %	3.7
Grain	Słód Caramunich Typ II Weyermann	0.51 kg (9.3%)	73 %	120
Grain	Diastatyczny	0.17 kg (3.1%)	80 %	3.2
Grain	Strzegom Barwiący	0.035 kg (0.6%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	17 g	60 min	2.4 %
Boil	Lublin (Lubelski)	20 g	60 min	2.6 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	2.6 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	2.6 %
Aroma (end of boil)	Hallertau Spalt Select	17 g	10 min	2.4 %
Boil	Waimea	15 g	20 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Bavarian lager M76	Lager	Dry	8.57 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Wirflok	0.43 g	Boil	5 min