

Vienna

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **5.5**
- Style **Vienna 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (80.6%)	81 %	8
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (16.1%)	80 %	4
Grain	Melanoiden Malt	0.2 kg (3.2%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spält	20 g	60 min	8.9 %
Boil	Hallertau Mittelfruh	40 g	15 min	3 %