

# Vienna Lager

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **11.6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 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 **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński               | 5 kg (94.3%)   | 79 %  | 10   |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.7%) | 73 %  | 120  |
| Grain | Strzegom Barwiący                | 0.05 kg (0.9%) | 68 %  | 1300 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 50 g   | 60 min | 4.5 %      |

## Yeasts

| Name                 | Type  | Form   | Amount  | Laboratory       |
|----------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 2000 ml | Fermentum Mobile |