

# Vienna Lager

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **10.6**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.15 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **55 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **67.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **55 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	1.9 kg (75.1%)	79 %	10
Grain	Viking Pilsner malt	0.5 kg (19.8%)	82 %	4
Grain	Viking Karmel 300	0.13 kg (5.1%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish Hops	5 g	60 min	10 %
Boil	Tradition	25 g	15 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	150 ml	Fermentum Mobile