

# Vienna lager

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **16.3**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (61.1%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (20.4%)	79 %	16
Grain	Carahell	0.5 kg (10.2%)	77 %	26
Grain	Caramunich® typ I	0.25 kg (5.1%)	73 %	80
Grain	Chocolate Malt (UK)	0.16 kg (3.3%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	8.9 %
Aroma (end of boil)	Amarillo	10 g	10 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	300 ml	Fermentum Mobile