

Vienna Lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **10.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | steinbach vienna malt | 4.7 kg (89.5%) | 81 % | 10 |
| Grain | Carahell | 0.2 kg (3.8%) | 77 % | 26 |
| Grain | Caramunich® typ I | 0.2 kg (3.8%) | 73 % | 80 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.9%) | 80 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Admiral | 7 g | 60 min | 13 % |
| Boil | Hallertau mittelfruh | 20 g | 60 min | 4.7 % |
| Boil | Hallertau mittelfruh | 40 g | 15 min | 4.7 % |
| Boil | Hallertau mittelfruh | 40 g | 5 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |

Notes

- 50% woda demi
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