

Vienna Lager 3PK

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **8.1**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|------|
| Grain | Wiener Malz Best | 3.8 kg (94.3%) | 80 % | 8 |
| Grain | Cara aroma (red) | 0.2 kg (5%) | 78 % | 50 |
| Grain | Chocolate Best | 0.03 kg (0.7%) | 75 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| First Wort | Hallertau Spalt Select | 30 g | 60 min | 5 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 10 g | 15 min | 4.7 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 10 g | 5 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|---------|-------------|
| Wyeast - 2206 Bavarian Lager | Lager | Liquid | 2000 ml | Wyeast Labs |