

Vienna Lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM **9.9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **67 C**, Time **30 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Vienna Malt | 2.6 kg (94.5%) | 78 % | 8 |
| Grain | Weyermann - Dehusked Carafa II | 0.05 kg (1.8%) | 70 % | 837 |
| Grain | Barley, Flaked | 0.03 kg (1.1%) | 70 % | 4 |
| Grain | Melanoiden Malt | 0.07 kg (2.5%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 19 g | 60 min | 4.5 % |
| Boil | Hallertau | 11 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |