

# Vienna Lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **11.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (84%)	79 %	10
Grain	Monachijski	0.2 kg (8.4%)	80 %	13.5
Grain	Carahell	0.15 kg (6.3%)	77 %	26
Grain	Weyermann - Dehusked Carafa III	0.03 kg (1.3%)	70 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	7.8 %
Boil	Saaz (Czech Republic)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Other	chlodnica ;)	1 g	Boil	15 min
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