

Vienna Lager

- Gravity **12.6 BLG**
- ABV ---
- IBU **28**
- SRM **12.9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 4 kg (77.5%) | 80 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.4%) | 80 % | 25 |
| Grain | Strzegom Karmel 150 | 0.15 kg (2.9%) | 75 % | 150 |
| Grain | Strzegom Barwiący | 0.01 kg (0.2%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Spalt | 20 g | 10 min | 4 % |
| Boil | Hallertauer Mittelfrüh | 10 g | 10 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 12 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 3 g | Boil | 10 min |

Notes

- Burzliwa - 21dni - temp.10* C
Diacetylowa - 4-7 dni - temp.15* C
Leżakowanie - 2-3 miesiące - temp. 5* C
Butelkowanie.
Refermentacja 10-14 dni - temp. 20 * C
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