

# Vienna Lager

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- 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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