

# Vienna Old Ale

- Gravity **20 BLG**
- ABV ---
- IBU **47**
- SRM **13.6**
- Style **Old Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield  | EBC |
|-------|--------------------------------|---------------|--------|-----|
| Grain | Vienna Malt                    | 4 kg (42.1%)  | 78 %   | 8   |
| Grain | Munich Malt                    | 2 kg (21.1%)  | 80 %   | 18  |
| Grain | Briess - Pilsen Malt           | 2 kg (21.1%)  | 80.5 % | 2   |
| Grain | Briess - Caracrytal Wheat Malt | 0.5 kg (5.3%) | 78 %   | 108 |
| Grain | Biscuit Malt                   | 1 kg (10.5%)  | 79 %   | 45  |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Hallertau Mittlefruh | 50 g   | 40 min | 5 %        |
| Boil    | Tradition            | 50 g   | 20 min | 5.5 %      |
| Boil    | Hallertau Mittleftuh | 50 g   | 10 min | 5 %        |
| Boil    | Tradition            | 50 g   | 10 min | 5.5 %      |

## Yeasts

| Name                           | Type | Form   | Amount | Laboratory  |
|--------------------------------|------|--------|--------|-------------|
| Wyeast Activator - German Ale  | Ale  | Liquid | 125 ml | Wyeast Labs |
| Wyeast Activator - British Ale | Ale  | Liquid | 125 ml | Wyeast Labs |