

# vienna-pale\_ale pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **57**
- SRM **4.4**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	2 kg (50%)	78 %	8
Grain	Castle Pale Ale	2 kg (50%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	60 min	10.5 %
Boil	Perle	35 g	60 min	7.3 %
Boil	Northern Brewer	25 g	15 min	7.6 %
Boil	Hersbrucker	25 g	5 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
diamond lager	Lager	Dry	11 g	lallemand

## Notes

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Dec 18, 2020, 10:02 AM