

Vienna pseudolager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.5 kg (53.2%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 0.7 kg (24.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (17.7%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.08 kg (2.8%) | 73 % | 80 |
| Grain | Strzegom Czekoladowy jasny | 0.04 kg (1.4%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 14 g | 60 min | 8 % |
| Boil | Marynka | 7 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| Iutra | Ale | Liquid | 100 ml | omega |