

Vienna Knights

Vienna Lager
Recipe by **DOUG WALKER**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
46 L	1.5 L	60 mins	79%	29.35 L	29.33 L
OG (SG)	FG (SG)	IBU	Colour (SRM)	ABV	
1.048	1.011	24.9	9.6	4.78%	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

Fermentables

	Amount	Usage	PPG	SRM
Vienna Supplier: BESTMALZ	8.40 kg (92%)	Mash	38.0	4.6
Melanoidin Supplier: Weyermann	0.38 kg (4%)	Mash	36.8	30.0
Caramunich II Supplier: Weyermann	0.20 kg (2%)	Mash	34.8	63.1
Carafa II Supplier: Weyermann	0.11 kg (1%)	Late Addition	35.8	416.6

Mash Steps

	Temp	Time
Mash In	67 °C	60 min
Mash Out	75 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Magnum, U.S.A (IBU: 20.1)	30.00 g (41%)	Pellet	Boil	60 min	11.6
Hallertauer Mittelfruh (IBU: 4.8)	44.00 g (59%)	Pellet	Boil	15 min	2.8

Yeast	Amount	Attenuation
SafLager Lager Product Code: W-34/70	22 g	75 %

Water Additions	Mash	Sparge
Salt & Acid additions		
Calcium Chloride	4.87 g	3.72 g

Fermentation Steps	Temp	Time
Fermentation 1	15 °C	5 days
Fermentation Step 2	18 °C	5 days
Fermentation Step 3	20 °C	5 days
Fermentation Step 4	3 °C	2 days

Notes
