

Vienna Lager (20240329) - 5%

Vienna Lager

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Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.45
Colour : 26 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.050
Final Gravity : 1.012

Fermentables (1.28 kg)

1.078 kg - Vienna Malt 7.8 EBC (84%)
64 g - Light Munich Malt 22 EBC (5%)
51 g - Acid Malt 5.9 EBC (4%)
51 g - Carapils 4 EBC (4%)
^ Brouwmarkt (NL)
39 g - Low Colour Chocolate Malt 550 EBC (3%)

Hops (11.8 g)

60 min - 4.5 g - Hallertauer Mittelfrueh (T90...
^ The Malt Miller (UK) HOP-06-008
60 min - 1.8 g - Magnum - 10.7% (10 IBU)
^ The Malt Miller (UK) HOP-06-009
10 min - 5.5 g - Hallertauer Mittelfrueh (T90...
^ The Malt Miller (UK) HOP-06-008

Miscellaneous

Mash - 0.82 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.37 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.28 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.6 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

1 pkg - White Labs German Lager X WLP835

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.85 L
Sparge Water : 5.26 L
Boil Time : 60 min
Total Water : 9.11 L



26 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 31 Mg 5 Na 19 Cl 49 SO 53 HCO 17

SO/Cl ratio: 1.1
Mash pH: 5.15
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: