

Brooklyn Lager (clone) - 5.3%

Vienna Lager

Author: Pig Den Brewing

Type: All Grain

IBU : 43 (Tinseth)
 BU/GU : 0.81
 Colour : 18 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.051
 Total Gravity : 1.053
 Final Gravity : 1.013

Fermentables (1.25 kg)

1.066 kg - Pale Malt, Ale (Barrett Burston) 5...
 100 g - Munich I (Weyermann) 14 EBC (8%)
 79 g - Caramunich III (Weyermann) 140 EBC (6.4%)
 32 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (49.6 g)

75 min - 10.2 g - Willamette - 4.1% (22 IBU)
 35 min - 5.6 g - Hallertauer Mittelfrueh - 4....
 35 min - 2.4 g - Cascade - 6% (6 IBU)

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 7.5 g - Hallertauer Mittelfrue...
 30 min 75 °C - 3.7 g - Cascade - 6% (1 IBU)
 30 min 75 °C - 3.4 g - Hallertauer Hersbrucke...

Dry Hops

4 days - 11.2 g - Hallertauer Mittelfrueh (Le...
 4 days - 5.6 g - Cascade (Leaf) - 6%

Miscellaneous

Mash - 0.71 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.48 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.7 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.48 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.49 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

33.1 ml - Wyeast Labs Pilsen Lager 2007

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.74 L
 Sparge Water : 6.24 L
 Boil Time : 90 min
 Total Water : 9.98 L



18 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Single Infusion, Light Body
 70.4 °C - Strike Temp
 64.4 °C - 75 min - Mash In
 75.6 °C - 10 min - Mash Out

Fermentation Profile

Lager
 10 °C - 4 days - Primary
 13 °C - 1 days - Primary
 17 °C - 1 days - Primary
 19 °C - 1 days - Primary
 5 °C - 7 days - Cold Crash

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 46 Mg 7 Na 50 Cl 100 SO 50

SO/Cl ratio: 0.5

Mash pH: 5.38

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: