

Jacobsen - Viva Classic! (clone) - 5.3%

Vienna Lager

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)
 BU/GU : 0.47
 Colour : 21 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.050
 Final Gravity : 1.010

Fermentables (1.34 kg)

1.145 kg - Swaen Vienna 12 EBC (85.8%)
 ^ Brouwmaatje (NL) BM-SWAEN@VIENNA
 125 g - Chateau Munich Light 13 EBC (9.4%)
 65 g - 30 min - Steep - Cara-120 120 EBC (4.9%)
 ^ Brouwmaatje (NL) BM-BL.051.024.8/1

Hops (25 g)

30 min - 5 g - Perle (T90) - 6.6% (13 IBU)
 ^ The Malt Miller (UK) HOP-06-001

Hop Stand

10 min hopstand @ 80 °C
 10 min - 11 g - Nelson Sauvignon (T90) - 10.7% (...)
 ^ The Malt Miller (UK) HOP-07-002
 10 min - 9 g - Galaxy - 15.7% (6 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.26 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.44 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.44 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

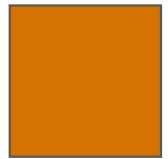
Yeast

0.4 pkg - Fermentis SafAle German Ale K-97
 ^ The Malt Miller (UK) YEA-02-035

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

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

Mash Water : 3.81 L
 Sparge Water : 5.29 L
 Boil Time : 60 min
 Total Water : 9.1 L



21 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

Vienna Lager
 54 °C - Strike Temp
 50 °C - 30 min - Protein Rest
 66.7 °C - 45 min - Saccharification
 75.6 °C - 10 min - Mash Out

Fermentation Profile

01 Ale + DR + Conditioning
 16 °C - 10 days - Primary
 20 °C - 4 days - Diacetyl rest
 16 °C - 14 days - Carbonation
 16 °C - 28 days - Conditioning

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: 5.39

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:

Recipe Notes

Target: ABV = 5.5 %, IBU = 24, OG = 1.053.

MALT

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Recipe Notes

Wienermalt, münchnermalt og karamelmalt

HUMLE

Perle (Bitterhumle), Galaxy og Nelson Sauvin (Aromahumle)