

## Vienna Lager (20220206) - 5.1%

### Vienna Lager

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Type: All Grain

IBU : 25 (Tinseth)  
 BU/GU : 0.52  
 Colour : 14 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036  
 Original Gravity : 1.046  
 Total Gravity : 1.049  
 Final Gravity : 1.010

### Fermentables (1.21 kg)

1.161 kg - Vienna Malt 6.9 EBC (96.3%)  
 37 g - Carapils 4 EBC (3.1%)  
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1  
 6 g - Chocolate Malt 950 EBC (0.5%)  
 2 g - Acid Malt 5.9 EBC (0.2%)  
 29 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (15 g)

60 min - 9 g - Styrian Goldings - 5% (23 IBU)  
 5 min - 6 g - Tettnang - 4.5% (3 IBU)

### Miscellaneous

Mash - 0.65 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 - 0.63 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 - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Wyeast Labs Bavarian Lager 2206  
 ^ Brouwmaatje (NL) BM-BL.050.141.1

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

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

Mash Water : 3.62 L  
 Sparge Water : 5.42 L  
 Boil Time : 60 min  
 Total Water : 9.04 L



14 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Vienna Lager  
 56.3 °C - Strike Temp  
 52 °C - 20 min - Protein Rest  
 64 °C - 45 min - Saccharification  
 75 °C - 10 min - Mash Out  
 75 °C - 10 min - Sparge

### Fermentation Profile

21 Lager (Quick Method)  
 9 °C - 5 days - Primary  
 11 °C - 2 days - Primary  
 12 °C - 2 days - Primary  
 5 °C - 5 days - Cold Crash  
 9 °C - 14 days - Carbonation  
 5 °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

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## Recipe Notes

Target: ABV = 5.1, IBU = 25, OG = 1.047, FG = 1.008.