

## Brooklyn Lager (BYO clone) - 5.5%

### Vienna Lager

Author: BYO (Brew Your Own magazine)

Type: All Grain

IBU : 30 (Tinseth)  
 BU/GU : 0.52  
 Colour : 21 EBC  
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.040  
 Original Gravity : 1.055  
 Total Gravity : 1.057  
 Final Gravity : 1.015

### Fermentables (1.35 kg)

1.126 kg - Pale Malt 6.5 EBC (83.6%)  
 105 g - Munich II 25 EBC (7.8%)  
 83 g - Caramunich III 158 EBC (6.2%)  
 33 g - Carapils/Carafoam 3.9 EBC (2.5%)  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (35.7 g)

75 min - 4.4 g - Willamette - 4.6% (10 IBU)  
 35 min - 3.8 g - Vanguard - 5.6% (9 IBU)  
 35 min - 2.8 g - Cascade - 7.5% (8 IBU)  
 2 min - 4.1 g - Cascade - 7% (1 IBU)  
 2 min - 4.1 g - Hallertauer Mittelfrueh - 4%...  
 2 min - 4.1 g - Saphir - 3.5% (1 IBU)

### Dry Hops

Day 7 - 6.2 g - Cascade - 5%  
 Day 7 - 6.2 g - Hallertauer Mittelfrueh - 4%

### Miscellaneous

Mash - 0.68 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.38 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.68 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.46 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.47 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  
 15 min - Boil - 0.295 g - Protafloc

### Yeast

1 pkg - White Labs German Bock Lager WLP833

### 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.21 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.04 L  
 Sparge Water : 5.58 L  
 Boil Time : 75 min  
 Total Water : 9.62 L



21 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Brooklyn Lager  
 75.5 °C - Strike Temp  
 69 °C - 60 min - Mash  
 78 °C - 10 min - Mash out

### Fermentation Profile

Brooklyn lager BYO II  
 13 °C (1 day ramp) - 1 days - Primary  
 11 °C (3 day ramp) - 3 days - Primary  
 16 °C (2 day ramp) - 2 days - Secondary  
 2.2 °C - 7 days - Secondary  
 2.2 °C - 10 days - Secondary

### 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

# Brooklyn Lager (BYO clone)

## Recipe Notes

I go for 69 degree mesh after read John Palmer meshing theory and "Ask a brewer"(Brooklyn).  
Brooklyn Brewery: Brooklyn Lager clone

(5 gallons/19 L, all-grain)  
OG = 1.052 FG = 1.012  
IBU = 30 SRM = 13 ABV= 5.2%

Brooklyn Lager is Brooklyn Brewery's flagship beer. It is loosely based on the old Vienna lager style, derivations of which were popular in parts of the United States in the late 1800s. Its bitterness is snappy, with a firm malt core, and the beer is dry hopped.

### INGREDIENTS

9 lb. 6 oz (4.25 kg) American 2-row pale malt  
14 oz. (0.40 kg) Munich malt (10°L)  
11 oz. (0.31 kg) caramel malt (60°L)  
4.6 AAU Willamette hops (75 mins.) (1 oz./28 g of 4.6% alpha acids)  
2.5 AAU Cascade hops (35 mins.) (0.33 oz./9.3 g of 7.5% alpha acids)  
2.5 AAU Vanguard hops (35 mins.) (0.45 oz./13 g of 5.6% alpha acids)  
0.5 oz. (14 g) Hallertau Mittelfrueh hops (2 mins.)  
0.5 oz. (14 g) Saphir hops (2 mins.)  
0.5 oz. (14 g) Cascade hops (2 mins.)  
0.75 oz. (21 g) Cascade hops (dry hops)  
1.5 oz. (42 g) Hallertauer Mittelfrueh hops (dry hops)  
White Labs WLP833 (German Bock Lager) yeast

### STEP BY STEP

Mash the grains at 118°F (47°C) for 20 minutes. Ramp up to 135°F (57°C) and hold for 5 minutes. To reach the saccharification temperature of 156°F (69°C), there are two methods, depending on your equipment. If your heat source can raise the temperature of the mash rapidly (in 5 to 10 minutes), then do so. If not, add 200°F (93°C) water to the mash, stirring vigorously to avoid hot spots, until you reach the target temperature. (American 2-row pale malt is diastatically powerful, and if the mash isn't heated quickly enough, the resulting wort will be too fermentable.) Hold for 35 minutes at 156°F (69°C), then ramp up to mash out at 170°F (77°C). Vorlauf and then sparge at 170°F (77°C) until you've collected enough wort (gravity should be 13°P/1.053 SG). Boil for 75 minutes, adding the hops as instructed. (Brooklyn Brewery's boil is 15 minutes longer, but boiling longer over a direct flame would result in too much color development). If necessary, adjust the volume to 5 gallons (19 L). Cool to 55°F (13°C) and pitch the yeast. Once activity has clearly started (approximately 24 hours for lagers), ferment at 52°F (11°C). As activity subsides toward the end of fermentation, allow a free rise to 60°F (16°C) over 48 hours. Once the fermentation is finished, bring the temperature to 36°F (2.2°C) for lagering. After 1 week at 36°F (2.2°C), add the dry hops and hold for 10 days. Bottle or keg as usual.

### EXTRACT WITH GRAINS OPTION:

Scale the American 2-row pale malt down to 7 ounces (0.2 kg) and add 2 pounds (0.91 kg) Briess light dried malt extract and 4 pounds (1.8 kg) Briess light liquid malt extract to the ingredients list. Place the crushed grains in a steeping bag and steep in 3 quarts (2.8 L) of water in your brewpot at 154°F (68°C) for 60 minutes. Lift the grain bag and place it in a colander suspended over the brewpot. Rinse the grains with 1.5 quarts (1.4 L) of 170°F (77°C) water. Add water to the "grain tea" to make at least 3.5 gallons (13 L), then dissolve the dried malt extract and bring to a boil. Boil for 75 minutes, adding the hops at the times indicated. Stir in the liquid malt extract during the final 15 minutes of the boil. Chill, then top up with filtered water to reach 5 gallons (19 L). Follow the remaining portion of the all-grain recipe.

From Brooklyn blog "Ask a brewer": <https://brooklynbrewery.com/blog/ask-a-brewer/ask-a-brewer-mar-6/>

Daniel Mahon: Could you provide a recipe for a starting point to make Brooklyn Lager at home? I'd like to experiment around that perfection.

Why would you ever want to mess with perfection? I call shenanigans, but will oblige. As per Mr. Oliver's recipe in the recent December issue of Brew Your Own Magazine:

### Grain

- 9.6 lbs American 2 row malt
- 14 ozs Munich malt
- 11 ozs 60 L Caramel malt

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## Recipe Notes

### Hops

- 1 oz Willamette (75 min.)
- 0.33 oz Cascade and 0.45 oz Vanguard (35 min.)
- 0.5 oz each, Hallertau Mittlefruh, Cascade, and Saphir (2 min.)
- 0.75 oz Cascade and 1.5 oz Hallertau Mittlefruh are used post fermentation as a dry hop

We recommend mashing in the grain to a starch conversion temperature of 156 or higher; This strategy will help to achieve the body and mouthfeel we aim for. Another important element is our 75-minute boil, which may lead to excess color and flavor development if you are working over a very strong, direct flame. After your wort has cooled to 55 degrees, you're ready to pitch your favorite lager yeast! About 10 days prior to bottling or kegging, add the dry hops

Brendan McHenry: I know the base malt for Brooklyn Monster is specialty Scottish floor malt, how essential is that for the overall flavor? How might you replicate that flavor otherwise?

Well Mac, the Maris Otter malt we use has its own distinct fruitiness that is almost impossible to replicate. It brings a certain mellow fruity quality that is very distinctive and makes our Pennant Ale, Winter Ale, and BLA