

Gladfield Vienna Lager - 5.3%

Vienna Lager

Author: Tigermoth@homebrewinguk.com

Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.6
 Colour : 29 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.043
 Original Gravity : 1.055
 Final Gravity : 1.015

Fermentables (1.41 kg)

764 g - Gladfield Vienna Malt 8.2 EBC (54.3%)
 562 g - Gladfield Munich Malt 15 EBC (40%)
 71 g - Gladfield Supernova Malt 115 EBC (5.1%)
 10 g - Gladfield Eclipse Wheat 1475 EBC (0.7%)

Hops (17.3 g)

60 min - 7.6 g - Wakatu (Hallertau Aroma) - 8...

Hop Stand

60 min hopstand @ 75 °C
 60 min 75 °C - 2.4 g - Wakatu (Hallertau Arom...

Dry Hops

3 days - 7.3 g - Wakatu (Hallertau Aroma) - 8.8%

Yeast

0.2 pkg - Lallemend (LalBrew) Diamond Lager

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

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

Mash Water : 4.22 L
 Sparge Water : 5.01 L
 Boil Time : 60 min
 Total Water : 9.23 L



29 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

Lager (Standard)
 11 °C - 18 days - Primary
 15 °C - 3 days - Primary

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 = 5.0 %, IBU = 35.2, EBC = 27.0, OG = 1.050, FG = 1.013, Mash pH = 5.40.
 Steep the aroma hop during the boil in some wort.