

Vienna Lager (20210719) - 4.9%

Vienna Lager

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.56
 Colour : 14 EBC
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.048
 Final Gravity : 1.011

Fermentables (1.19 kg)

1.161 kg - Vienna Malt 8 EBC (97.3%)
 ^ The Malt Miller (UK) MAL-00-014
 28 g - Carapils 4 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-01-016
 4 g - Chocolate Wheat 1000 EBC (0.3%)

Hops (17.9 g)

60 min - 13.5 g - Celeia (Styrian Goldings) (...
 ^ The Malt Miller (UK) HOP-06-004
 5 min - 4.4 g - Tettnang - 4.5% (2 IBU)

Miscellaneous

Mash - 0.7 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.46 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 - 0.48 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 88%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Wyeast Labs Bavarian Lager 2206

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

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

Mash Water : 3.58 L
 Sparge Water : 6.34 L
 Boil Time : 90 min
 Total Water : 9.92 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 69.9 °C - Strike Temp
 64 °C - 60 min - Temperature

Fermentation Profile

20 Lager (Standard)
 11 °C - 14 days - Primary

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%, IBU = 27, OG = 1.049, FG = 1.011.