

Vienna Lager (20230412) - 5%

Vienna Lager

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.52
 Colour : 30 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.049
 Final Gravity : 1.011

Fermentables (1.23 kg)

766 g - Vienna Malt 8 EBC (62.5%)
 ^ The Malt Miller (UK) MAL-00-014
 255 g - Bohemian Pilsner Malt 3.5 EBC (20.8%)
 ^ The Malt Miller (UK) MAL-00-031
 128 g - Red X 30 EBC (10.5%)
 ^ The Malt Miller (UK) MAL-00-020
 51 g - CaraRed 45 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-01-018
 25 g - Carafa III 1035 EBC (2%)

Hops (17.2 g)

60 min - 2.3 g - Celeia (Styrian Goldings) (T...
 ^ The Malt Miller (UK) HOP-06-004
 60 min - 2.3 g - Magnum - 10.7% (12 IBU)
 ^ The Malt Miller (UK) HOP-06-009
 20 min - 2.5 g - Celeia (Styrian Goldings) (T...
 ^ The Malt Miller (UK) HOP-06-004
 20 min - 2.5 g - Hersbrucker - 2.75% (2 IBU)
 10 min - 3.8 g - Celeia (Styrian Goldings) (T...
 ^ The Malt Miller (UK) HOP-06-004
 10 min - 3.8 g - Hersbrucker - 2.75% (2 IBU)

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.24 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

0.3 pkg - Mangrove Jack's California Lager M54

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

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

Mash Water : 3.68 L
 Sparge Water : 5.38 L
 Boil Time : 60 min
 Total Water : 9.06 L



30 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 20 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °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:

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Recipe Notes

Target: OG = 1.048.
Estimated hops.