

VIENNA LAGER

AMBER BITTER EUROPEAN BEER – VIENNA LAGER

OVERVIEW

Amber Vienna Lager with toasted malt and biscuity notes. Smooth, crisp, and perfectly balanced for any occasion.

BATCH STATISTICS

MASH WATER:	18.59 LITRES
SPARGE WATER:	12.31 LITRES
PRE BOIL VOLUME:	28 LITRES
BOIL TIME:	60 MINUTES
FINAL VOLUME:	23 LITRES
ORIGINAL GRAVITY:	1.05
FINAL GRAVITY:	1.009
ASSUMED EFFICIENCY:	73%
ABV:	5.38%
BITTERNESS:	22 IBU
COLOUR:	11.7 EBC

FERMENTABLES

WEYERMANN – VIENNA MALT – 3.3 KG
JOE WHITE MALTINGS – MUNICH, LIGHT – 1.1 KG
WEYERMANN – CARAPILS/CARAFOAM – 0.4 KG
WEYERMANN – MELANOIDIN – 0.15 KG
WEYERMANN – CARAFA SPECIAL II – 0.08 KG

MASH PROFILE

SACC REST	67°C FOR 60 MINUTES
MASH OUT	75°C FOR 10 MINUTES

HOPS

BOIL – HALLERTAUER MITTELFUEH – 50g – 4% AA – 60 MINS – 22 IBU
BOIL – WHIRLFLOC – 0.5 ITEMS – 5 MINS

YEAST

FERMENTIS W-34/70 – SAFLAGER LAGER (2 PKG)
ATTENUATION: 83%
FERMENTATION TEMP RANGE: 12°C – 15°C
*USE OUR SUBSTITUTE CHART FOR AN ALTERNATIVE

FERMENTATION PROFILE

11°C FOR 9 days
18°C FOR 3 days

WATER CHEMISTRY

MASH – CALCIUM CHLORIDE (CaCl2) – 1.99 G
MASH – EPSOM SALT (MgSO4) – 1 G
MASH – GYPSUM (CaSO4) – 1.99 G
MASH – LACTIC ACID – 2.5 ML
SPARGE – LACTIC ACID – 1 ML

*ONLY USE WATER CHEMISTRY ADDITIONS IF USING RO WATER

NOTES

IF YOU'D PREFER TO USE LIQUID YEAST OPT TOWARDS BLUESTONE STUTTGART, BLUESTONE TIJUANA (FOR MORE SWEETNESS), OR BLUESTONE FRIEBURG. THE SAFLAGER 34/70 CAN BE SUBSTITUTES FOR CELLARSCIENCE GERMAN TOO. USE 2-3 PACKS OF DRIED YEAST FOR BEST RESULTS OR MAKE A HEALTHY YEAST STARTER. IF YOU'D LIKE TO ELIMINATE CHILL HAZE ADD 1ML OF BREWERS CLAREX TO THE FERMENTER AT THE SAME TIME AS PITCHING YOUR YEAST.