

Vienna Lager Oct 2017

Vienna Lager (7 A)

Type: All Grain
Batch Size: 22.00 l
Boil Size: 30.87 l
Boil Time: 60 min
End of Boil Vol: 24.87 l
Final Bottling Vol: 20.50 l
Fermentation: Lager, Two Stage

Date: 14 Oct 2017
Brewer: Chris
Asst Brewer:
Equipment: Chris'
Equipment
Efficiency: 65.00 %
Est Mash Efficiency: 70.9 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	1	-
3.25 kg	Vienna Malt (Weyermann) (5.9 E...	Grain	2	58.6 %
1.75 kg	Munich I (Weyermann) (14.0 EBC)	Grain	3	31.5 %
0.25 kg	Melanoidin (Weyermann) (80.0 E...	Grain	4	4.5 %
0.15 kg	Acid Malt (5.9 EBC)	Grain	5	2.7 %
0.15 kg	Caraaroma (Weyermann) (400.0 ...	Grain	6	2.7 %
15.00 g	Hallertau Magnum [11.70 %] - Boi...	Hop	7	19.8 IBUs
27.00 g	Hallertauer Mittelfrueh [2.70 %] - ...	Hop	8	3.1 IBUs
1.3 pkg	Southern German Lager (White L...	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 4.8 %
Bitterness: 22.9 IBUs
Est Color: 24.5 EBC

Measured Original Gravity: 1.042 SG
Measured Final Gravity: 1.016 SG
Actual Alcohol by Vol: 3.4 %
Calories: 397.4 kcal/l

Mash Profile

Mash Name: BIAB, Medium Body
Sparge Water: 0.00 l
Sparge Temperature: 77.0 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.57
Measured Mash PH: 5.40

Total Grain Weight: 5.55 kg
Grain Temperature: 22.2 C
Tun Temperature: 22.2 C
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step
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			Time
Saccharification	Add 24.26 l of water at 58.6 C	55.0 C	5 min
Mash Step	Add 0.00 l of water and heat to 63.0...	63.0 C	20 min
Sparge	Add -0.00 l of water and heat to 68....	68.0 C	30 min
Mash Step	Add 0.00 l of water and heat to 72.0...	72.0 C	10 min
Mash Step	Add 0.00 l of water and heat to 78.0...	78.0 C	5 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a medium body beer profile.

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 120.58 g

Keg/Bottling Temperature: 21.1 C

Fermentation: Lager, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with
120.58 g Corn Sugar

Age for: 30.00 days

Storage Temperature: 15.6 C

Notes

Created with [BeerSmith](#)