

CRISP VIENNA LAGER

Dry, smooth and bready | ABV 4.8% | IBU 20 | OG 1044 SG

The Vienna Lager was first originated by Anton Dreher in Vienna in 1841, the style being defined by the toasty character of the Vienna Malt. This version is light in body and dry in finish making it a very drinkable brew. The Perle and Styrian hops give a soft, delicate bitterness in perfect balance to the malt.

BASICS


BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1044 SG
FINAL GRAVITY:	1007 SG
IBUs:	20
COLOUR (EBC/SRM):	9 / 4.5
BREWHOUSE EFFICIENCY:	85%

INGREDIENTS

 MALTS	(kg)	%
GERMAN PILSEN	86	30
VIENNA	195	70
TOTAL	281	

YEAST

GERMAN STYLE LAGER

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
PERLE	652	30	7.5	Start of boil
STYRIAN EAGLE	337	30	14.5	Middle
AURORA	435	20	7.5	Flame out
STYRIAN EAGLE	225	20	14.5	Flame out

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	63°C / 145°F
COLLECTION TEMP:	13°C / 55°F
FERMENTATION TEMP:	15°C / 59°F

 **MASH LIQUOR VOL (LITRES):** 760

 **LIQUOR / MASH RATIO:** 2.7 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins



Carl's Top Tip

"Mashing in at a lower temperature will give a more fermentable wort and a crisper finish to the beer."