

#84 Sølvbryllups Vienna Lager

Vienna Lager (3 A)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 24,34 l
Boil Time: 60 min
End of Boil Vol: 21,84 l
Final Bottling Vol: 21,00 l
Fermentation: Lager, Single Stage

Date: 14 Jun 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	88,9 %
0,25 kg	Cara Bohemian (190,0 EBC)	Grain	2	5,6 %
0,25 kg	Carared (Weyermann) (47,3 EBC)	Grain	3	5,6 %
15,00 g	Goldings [5,69 %] - Boil 60,0 min	Hop	4	9,5 IBUs
20,00 g	Saaz [3,10 %] - Boil 30,0 min	Hop	5	5,3 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	6	-
60,00 g	Saaz [3,10 %] - Boil 10,0 min	Hop	7	7,5 IBUs
20,00 g	Saaz [3,10 %] - Steep/Whirlpool 5,0 min	Hop	8	0,7 IBUs
1,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70) [50,28 ml]	Yeast	9	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,056 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,6 %
Bitterness: 23,0 IBUs
Est Color: 20,3 EBC

Measured Original Gravity: 1,056 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 6,0 %
Calories: 523,6 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 17,11 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,50 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 13,74 l of water at 72,2 C	66,7 C	60 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 17,11 l water at 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Lager, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 15,0 C

Notes

Alt vand fra Loarp.

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