

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):	25
ORIGINAL GRAVITY:	44 SG
FINAL GRAVITY:	7 SG
IBUs:	20
COLOUR (EBC/SRM):	9 / 4.5
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
GERMAN PILSEN	1.400	30
VIENNA	3.180	70
TOTAL	4.590	100

YEAST

LALLEMAND DIAMOND LAGER - 11G

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
PERLE	8	6	7.5	Start of boil
STYRIAN GOLDINGS	5	5	14.5	Middle
AURORA	20	3	7.5	Flame out
STYRIAN GOLDINGS	20	6	14.5	Flame out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	63°C / 145°F
FERMENTATION TEMP:	15°C / 59°F
TARGET ATTENUATION:	84%
 MASH LIQUOR VOL (LITRES):	16
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 60 mins BOIL: 60 mins

Crisp Malt's Top Tips



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