



RECIPE DETAILS

True To Style – All Grain Recipe Kits - Vienna Lager

Vienna lager is a style which we adore here at The Malt Miller. Its copper colour and malt character to compliment makes for a very drinkable and satisfying beer. The late addition of Hallertauer Mittelfruh offers a slight floral note to the nose which balances the beer out.

Ingredients Included

Simpsons Malt – Chocolate Malt - 100g

Simpsons Malt – Vienna Malt - 2700g

Simpsons Malt – Finest Pale Maris Otter 2700g

Hallertau Mittelfruh BarthHaas® Pure Hop Pellet 20g

Hallertau Magnum BarthHaas® Pure Hop Pellet 12g

Lallemand Dried Yeast – Novalager™ – 11g Packet 1 pack

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): Vienna Lager

Beer Style (sub): Vienna Style Lager

Batch Size: 23

Original Gravity: 1.051

Final Gravity: 1.010

ABV %: 5.35

IBU: 26

Estimated Mash efficiency: 80

Liquor Volumes (Estimated):

Mash - 18L

Sparge - 14L

Total - 32L

THE MASH:

Temperature °C (Step 1): 68

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL:

Boil time (mins): 60

Hop / kettle additions and timing:

Hallertau Magnum – 12g @ 60min

ProMix: 1 sachet @15mins

Hallertau Mittelfruh – 20g @ 5min

ProMix: 1 sachet @15mins

Yeast - Lallemand – Novalager: – 1 Packet

Fermentation temperature/steps: 13c – 7-10 days

primary fermentation

Secondary additions:

Once primary fermentation has completed allow for a further 2 weeks conditioning in the FV before packaging. After packaging allow for a further 4-6 weeks, this will allow the flavour to smooth out and character to develop..

BrauSol: Add into the fermenter 2 days before packaging

Dextrose Priming Sugar:

Please refer to our online calculator -

www.themaltmiller.co.uk/priming-sugar-calculator