

RECIPE DETAILS



All Grain Recipe Kits - Brew Day In a Box - Euro Wiener Lager

Think pretzels, think bratties, think oompah bands and lashings of crisp malty goodness in the form of an amber lager. We want to take you there with our lush easy to brew European style lager. Richer in colour and with a slight sweetness to round out the maltiness. Perfect at any time of the year, although it will have you thinking about the joys of Oktoberfest, the Alps and Euro bier halls and that is only a good thing.

With a simple to brew recipe this beer features 3 malts, two hop additions of 50g of Hersbrucker, the first at 60 minutes and the second at 10 minutes.

Then simply ferment for roughly 14 days, then when its reach final gravity cold store at 4c for 4 weeks lagering.

Ingredients Included

Lager Malt 2930g

Vienna Malt - 1950g

Carafa II 70g

Hallertau Hersbrucker T90 Pellets 100g

WHC Dried Yeast - Apres Ski - 11g Packet x 2

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): European Lager

Beer Style (sub): Marzen

Batch Size: 23

Original Gravity: 1.044

Final Gravity: 1.012

ABV %: 4.2

IBU: 24

Estimated Mash efficiency: 80

Liquor Volumes (Estimated):

Mash - 19.2L

Sparge - 14.2L

Total - 33.4L

THE MASH:

Temperature °C (Step 1): 67

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:

Hallertauer Hersbrucker T90 Pellets 50g @ 60min

Hallertauer Hersbrucker T90 Pellets 50g @ 10min

ProMix @ 10 min

Fermentation temperature/steps: 12c 14 days primary fermentation. Then cold crash to 4c for up to 28 days

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



