

Wienervalsen II - 5.4%

Vienna Lager

Author: Carsten Holløse

Type: All Grain

IBU : 29 (Tinseth)
Color : 26 EBC
Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.054
Final Gravity : 1.013

Fermentables (6.07 kg)

2.5 kg - Pilsner 3.3 EBC (41.2%)
2.5 kg - Vienna Malt 5.9 EBC (41.2%)
600 g - Caramunich II 124 EBC (9.9%)
225 g - Caramel Amber 70 EBC (3.7%)
225 g - Chateau Biscuit 50 EBC (3.7%)
20 g - Carafa Special II 820 EBC (0.3%)

Hops (55 g)

60 min - 25 g - Magnum (10,2%/2017) - 10.2% (...)
5 min - 20 g - Hallertau Mittelfrüh (3,8%) - ...
1 min - 10 g - Hallertau Mittelfrüh (3,8%) - ...

Yeast

1 pkg - Imperial Yeast Global L13
Starter: 2 L

Brewtools B40pro (Modificeret)

Batch Size : 21 L
Boil Size : 29.02 L
Post-Boil V.: 25.52 L

Mash Water : 21.21 L
Sparge Water: 12.67 L
Boil Time : 60 min
Total Water : 33.88 L

Brewhouse Efficiency: 60%
Mash Efficiency : 70%



26 EBC

Mash Profile

Standard 65 grader - 60 min
65 °C - 60 min - Mæskning
78 °C - 20 min - Udmæskning

Fermentation Profile

Lager (10-12-14-16) - 21 dage
10 °C - 5 days - Primary
12 °C - 3 days - Primary
14 °C - 3 days - Primary
16 °C - 8 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes