

Lager - Vienna Lager (3A)

Brewer	Pedro Morais				
Date	30/05/15				
Batch Size	4,000 L	Boil Size	6,050 L		
Boil Time	60,000 min	Efficiency	79%		
OG	1,055	FG	1,014		
ABV	5,4%	IBU	25,1 (Tinseth)		
Color	4,7 srm (Morey)	Calories (per 12 oz.)	183		

Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Pale Malt (2 Row) UK	Grain	830,000 g	Yes	No	78%	3,0 srm
Oats, Flaked	Grain	100,000 g	Yes	No	80%	1,0 srm
Total grain: 930,000 g						

Hops

Name	Alpha	Amount	Use	Time	Form	IBU
SAAZ - Personalizado	2,3%	12,000 g	Boil	50,000 min	Pellet	14,4
SAAZ - Personalizado	2,3%	11,000 g	Boil	30,000 min	Pellet	10,7
SAAZ - Personalizado	2,3%	10,000 g	Aroma	7,000 min	Pellet	0,0

Yeast

Name	Type	Form	Amount	Stage
BREWFERM Lager	Lager	Dry	3,600 g	Primary

Mash

Name	Type	Amount	Temp	Target Temp	Time
Acid Rest	Infusion	1,860 L	55,412 C	45,000 C	15,000 min
Protein Rest	Infusion	966,488 mL	100,000 C	60,000 C	15,000 min
Starch Conversion	Infusion	625,374 mL	100,000 C	66,000 C	30,000 min
Mash Out	Infusion	1,737 L	100,000 C	76,000 C	5,000 min
Final Batch Sparge	Infusion	1,870 L	60,846 C	59,000 C	15,000 min

Notes

Dont forget to aerate before passing the worth to the fermenter!!

Instructions

1. Add 100,000 g Oats, Flaked, 830,000 g Pale Malt (2 Row) UK to the mash tun.
2. Bring 1,860 L water to 55,412 C, 966,488 mL water to 100,000 C, 625,374 mL water to 100,000 C, 1,737 L water to 100,000 C, 1,870 L water to 60,846 C for upcoming infusions.
3. Add 1,860 L water at 55,412 C to mash to bring it to 45,000 C. Hold for 15,000 min.
4. Add 966,488 mL water at 100,000 C to mash to bring it to 60,000 C. Hold for 15,000 min.
5. Add 625,374 mL water at 100,000 C to mash to bring it to 66,000 C. Hold for 30,000 min.
6. Add 1,737 L water at 100,000 C to mash to bring it to 76,000 C. Hold for 5,000 min.
7. Add 1,870 L water at 60,846 C to mash to bring it to 59,000 C. Hold for 15,000 min.
8. Bring the wort to a boil and hold for 60,000 min.
9. Put 12,000 g SAAZ - Personalizado into boil for 50,000 min.
10. Put 11,000 g SAAZ - Personalizado into boil for 30,000 min.
11. Stop boiling the wort.
12. Steep 10,000 g SAAZ - Personalizado in wort for 7,000 min.
13. You should have 4,000 L wort post-boil.
You anticipate losing 0,000 mL to trub and chiller loss.
The final volume in the primary is 4,000 L.
14. Cool wort and pitch BREWFERM Lager Lager yeast, to the primary.
15. Let ferment until FG is 1,014.
16. Transfer beer to secondary.