

# LODO Vienna Lager

Vienna Lager (7 A)

**Type:** All Grain  
**Batch Size:** 9.50 gal  
**Boil Size:** 11.92 gal  
**Boil Time:** 90 min  
**End of Boil Vol:** 10.42 gal  
**Final Bottling Vol:** 9.50 gal  
**Fermentation:** Lager, Two Stage

**Date:** 04 Nov 2018  
**Brewer:** Tim McKee  
**Asst Brewer:** MP  
**Equipment:** Tim's Equipment  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 71.6 %  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 13.32 gal
- Mash Water Acid:

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU
8 lbs 8.0 oz	Pilsner (2 Row) Ger (2.0 SRM)	Grain	1	44.4 %
5 lbs 8.0 oz	Vienna Malt (3.5 SRM)	Grain	2	28.8 %
4 lbs	Munich II (Weyermann) (8.5 SRM)	Grain	3	20.9 %
1 lbs	Caramunich II (Weyermann) (63.0 SRM)	Grain	4	5.2 %
2.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	5	0.7 %

#### Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 53.27 qt of water at 162.7 F	156.0 F	60 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

- Sparge Water Acid:
- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 11.92 gal
- Estimated pre-boil gravity is 1.042 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU
2.00 oz	Hallertauer Mittelfruh [4.00 %] - Boil 60.0 min	Hop	6	16.2 IBUs
2.00 oz	Tettnang (Tettnang Tettnager) [4.00 %] - Boil 3...	Hop	7	12.5 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	8	-

- Estimated Post Boil Vol: 10.42 gal and Est Post Boil Gravity: 1.050 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature  
 Transfer wort to fermenter  
 Add water if needed to achieve final volume of 9.50 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	Dieter (Imperial Yeast #G03)	Yeast	9	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.050 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 9.50 gal)  
 Add water if needed to achieve final volume of 9.50 gal

### Fermentation

- 04 Nov 2018 - Primary Fermentation (14.00 days at 50.0 F ending at 50.0 F)  
 18 Nov 2018 - Secondary Fermentation (3.00 days at 63.0 F ending at 63.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.014 SG)  
 Date Bottled/Kegged: 21 Nov 2018 - Carbonation: Keg with 12.54 PSI  
 Age beer for 30.00 days at 40.0 F  
 21 Dec 2018 - Drink and enjoy!

### Notes

Water profile decarbonated Munich... 1 gm baking soda, 4 gm Gypsum, 7 gm CaCL<sub>2</sub>, 2 gm Epsum salt