



VIENNA LAGER



ALL-GRAIN METHOD (13694)

- 4kg JW Vienna



SPECIALTY MALTS

- 0.75kg JW Munich Light
- 0.3kg WY Special W



SUGGESTED YEAST

Liquid:

- Wyeast 2308
Munich Lager

Dry:

- SafLager W34/70
- Lallemund Kolsh
- MG Premium Lager
- MJ M76 Bavarian Lager



HOPS

Note: Times refer to 'time remaining in boil'

- 30g Hallertau @ 60 min (Bittering hops)
- 30g Saaz @ 15 min (Flavour hops)



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 65°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.048

Estimated F.G. : 1.012

Estimated ABV : 4.7%

SRM : 13.5

IBUs : 20

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A moderate-strength amber lager with a soft, smooth maltiness and bitterness, yet finishing relatively dry. The malt flavour is clean, bready-rich, and somewhat toasty.

Aroma: Moderately-intense malt aroma, with toasty and malty-rich aromatics. Floral, spicy hop aroma may be light to none.

Appearance: Light reddish amber to copper colour. Bright clarity. Large off-white, persistent head.

Flavour: Soft, elegant malt complexity is in the forefront, with a firm enough hop bitterness to provide a balanced finish. The malt flavour tends towards a rich, toasty character, without significant caramel or roast flavours. Fairly dry, crisp finish, with both rich malt and hop bitterness present in the aftertaste. Floral, spicy hop flavour may be low to none. Clean lager fermentation character.

Mouthfeel: Medium-light to medium body, with a gentle creaminess. Moderate carbonation. Smooth.