

Festbier

Recipe Date: 7/14/26

Brewhouse Efficiency80%

Batch Size:13.00 Gal

Starting Boil Size:15.45 Gal

Style:Vienna Lager

Method:All Grain

Boil Time:60.0 Min

Ozarks Mountain Brew

Head Brewer:

Oz

Original Gravity

Final Gravity

Boil Gravity

Abv

IBU

Color

PH

1.052

1.011

1.044

5.38%

30.49

5.30°L

5.46

Fermentables	23.00 lbs	Amount	Bill	PPG	Color L	Mash Time
USA - Pale 2-Row		12.00 lb	52.2%	37	1.8°L	
USA - Vienna		5.00 lb	21.7%	35	4.0°L	
BE - Munich		5.00 lb	21.7%	38	6.0°L	
GE - CaraHell		1.00 lb	4.3%	34	11.0°L	

Brew Steps	19.27 Gal	Temp	Description	Time
Mash Infusion		159.7 °F	add 11.5 Gal strike water at 160 °F	60.0 Min
Recirculation	11.5 Gal	152.0 °F	add grain to mash tun 152 °F	60.0 Min
Mash out		168.0 °F	stir then raise temp to 168 °F	15.0 Min
Sparge	7.8 Gal	168.0 °F	open valves using 7.77 Gal of sparge water	10.0 Min

Hops	Amount	IBU	Type	Use	Temp	Time
Magnum	1.00 oz	26.23	Pellet	Boil		60.0 Min
Saaz	4.00 oz	4.26	Pellet	Boil		5.0 Min

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	10.0 g					
Calc. Chloride	10.0 g					
Canning/Sea Salt	2.0 g					
85% Phosphoric	10.00 ml			4.2 ml		

Others	Amount	Use	Description	Time
Campden tablet	1.0 Each	Strike Water	Add to strike water	5.0 Min
Whirlfloc tablet	1.0 Each	Boil	Add to boil	15.0 Min
Yeast Nutrient	1.0 Tbsp	Primary	Add to boil	5.0 Min

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
	Fermentis	W-34/70 - German Lager	48 °F to 72 °F	High	83%	

Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (Cl)	Sulfate (SO4-2)	Mash PH	Sparge PH
Balanced	150.7	25.0	5.0	113.8	133.2	5.46	6.00