

Ozarks Vienna Lager

Recipe Date:

Brewhouse Efficiency	90%	Style:	Vienna Lager	Ozarks Mountain Brew
Batch Size:	12.00 Gal	Method:	All Grain	Head Brewer:
Starting Boil Size:	13.66 Gal	Boil Time:	60.0 Min	Oz

Original Gravity	Final Gravity	Boil Gravity	Abv	IBU	Color	PH
1.060	1.013	1.053	6.13%	38.04	12.95°L	5.31

Fermentables	23 lb. 00 oz.	Amount	Bill	PPG	Color L	Mash Time
Vienna		15.00 lb	65.2%	35	4.0°L	
Munich Dark		5.00 lb	21.7%	34	32.0°L	
CaraRed		3.00 lb	13.0%	34	20.0°L	

Brew Steps	Amount	Temp	Description	Defaults	Time
Mash Infusion	10.00 Gal	163.9 °F	Underlet strike water	9.5 Gal	15.0 Min
Recirculation		154.0 °F	Stir, Recirculate mash	8.3 Gal	60.0 Min
Sparge Infusio	9.00 Gal	172.5 °F	Stir, Raise to mash out	17.8 Gal	15.0 Min
Fly sparge		170.0 °F	Fly Sparge		60.0 Min

Hops	Amount	IBU	Type	Use	Temp	Time
Magnum	1.00 oz	27.14	Pellet	Boil		60.0 Min
Hallertau Hersbrucker	2.00 oz	9.12	Pellet	Boil		5.0 Min
Mandarina Bavaria	2.00 oz	1.78	Pellet	Flame Out		

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	10.0 g	Mash	10.0 Min			
Calc. Chloride	10.0 g	Mash	10.0 Min			
85% Phosphoric	5.00 ml	Mash	10.0 Min	4.9 ml	Sparge	60.0 Min

Others	Amount	Use	Description	Time
Campden tablet	1.0 Each	Strike Water	Crush, add to strike water, recirculate	60.0 Min
Whirlfloc tablet	1.0 Each	Boil	Crush, add after whirlpool	10.0 Min
Yeast Nutrient	1.0 Tbsp	Boil	Add to boil near flamout	10.0 Min
Gelatin	1.0 Tbsp	Keg		

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
	Omega Yeast Labs	OYL-057 - HotHead Ale	62 °F to 98 °F	Medium High	80%	2

Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (CI)	Sulfate (SO4-2)	Mash PH	Sparge PH
Balanced	104.2	7.0	12.0	84.7	94.9	5.31	5.80