

Vienna Lager

Recipe Date: 11/17/21

Brewhouse Efficiency	80%	Style:	Vienna Lager	Ozarks Mountain Brew
Batch Size:	12.00 Gal	Method:	All Grain	Head Brewer:
Starting Boil Size:	14.56 Gal	Boil Time:	60.0 Min	Oz

Original Gravity	Final Gravity	Boil Gravity	Abv	IBU	Color	PH
1.059	1.015	1.049	5.80%	29.33	7.89°L	5.40

Fermentables	24.00 lbs	Amount	Bill	PPG	Color L	Mash Time
GE - Vienna		16.00 lb	66.7%	37	4.0°L	
GE - Red X		4.00 lb	16.7%	36	12.0°L	
BE - Munich		4.00 lb	16.7%	38	6.0°L	

Brew Steps	18.74 Gal	Temp	Description	Time
Mash Infusion	18.7 Gal	161.1 °F	Fill Hlt Heat up to Infusion temp	15.0 Min
Recirculation	10.5 Gal	152.0 °F	Add Salts and acid set valves and recirculate	75.0 Min
Mash out		172.5 °F	Raise temp to 170	15.0 Min
Fly sparge	8.2 Gal	170.0 °F	Set valves and fly sparge	60.0 Min

Hops	Amount	IBU	Type	Use	Temp	Time
Hallertau Mittelfruh	3.00 oz	24.20	Pellet	Boil		60.0 Min
Hallertau Hersbrucker	3.00 oz	3.45	Pellet	Boil		5.0 Min
Mandarina Bavaria	2.00 oz	1.67	Pellet	Flame Out		

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	11.0 g					
Calc. Chloride	9.0 g					
Canning/Sea Salt	2.0 g					
85% Phosphoric	2.00 ml			4.5 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
Gelatin	1.0 Tsp	Keg	add while carbing	

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
	Omega Yeast Labs	OYL-071 - Lutra Kveik	68 °F to 95 °F	Medium-High	80%	

Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (CI)	Sulfate (SO4-2)	Mash PH	Sparge PH
Balanced	162.1	20.0	24.8	142.7	159.4	5.40	6.00

Notes:
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