

Batch #23 - 5 Dec 2021

Brewfather

www.brewfather.app

CONCENTRATED SUNSHINE - 5%

Vienna Lager

Brewer: Lisa Carruthers

Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.43
 Colour : 16 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.050
 Original Gravity : 1.055
 Final Gravity : 1.017

Fermentables (5.6 kg)

4.2 kg - Vienna 9 EBC (75%)
 1.1 kg - Munich I 15 EBC (19.6%)
 300 g - Honey Malt 60 EBC (5.4%)

Hops (55 g)

30 min - 10 g - Magnum - 14.5% (11 IBU)
 15 min - 20 g - Mandarina Bavaria - 9.1% (10...

Hop Stand

15 min hopstand @ 80 °C
 15 min 80 °C - 25 g - Mandarina Bavaria - 9.1...

Miscellaneous

Mash - 1.7 g - Baking Soda (NaHCO3)
 Mash - 2.2 g - Calcium Chloride (CaCl2)
 Mash - 0.6 g - Canning Salt (NaCl)
 Mash - 0.6 g - Epsom Salt (MgSO4)
 Mash - 1.2 g - Gypsum (CaSO4)
 Mash - 6 ml - Lactic Acid 80%
 Mash - 1.6 g - Magnesium Chloride (MgCl2)
 Sparge - 1.02 g - Baking Soda (NaHCO3)
 Sparge - 1.32 g - Calcium Chloride (CaCl2)
 Sparge - 0.36 g - Canning Salt (NaCl)
 Sparge - 0.36 g - Epsom Salt (MgSO4)
 Sparge - 0.72 g - Gypsum (CaSO4)
 Sparge - 0.77 ml - Lactic Acid 80%
 Sparge - 0.96 g - Magnesium Chloride (MgCl2)
 10 min - Boil - 0.5 items - Protafloc
 10 min - Boil - 1 tsp - Yeast Nutrients (WLN1...
 Bottling - 1 items - Isinglass

Yeast

2 pkg - Mangrove Jack's Bohemian Lager Yeast M84

BrewZilla 35L - March 2020 - PUMPING NO...

Batch Size : 23 L
 Boil Size : 30 L
 Post-Boil Vol : 27.5 L

Mash Water : 21.87 L
 Sparge Water : 13.17 L
 Sparge Water Temp : 76 °C
 Boil Time : 30 min
 Total Water : 35.04 L



16 EBC

Brewhouse Efficiency: 70.9%
 Mash Efficiency: 81.4%

Mash Profile

High fermentability plus mash out
 69.6 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale
 18 °C - 10 PSI - 7 days - Primary
 19 °C - 10 PSI - 1 days - Primary
 20 °C - 10 PSI - 1 days - Primary

Water Profile

TESCO ASHBECK WATER (Style - Vienna Lager)
 Ca 51 Mg 15 Na 42 Cl 105 SO 52

SO/Cl ratio: 0.5
 Mash pH: 5.25
 Sparge pH: 5.8

Measurements

Mash pH: 5.3
 Boil Volume: 32
 Pre-Boil Gravity: 1.042
 Post-Boil Kettle Volume: 29
 Original Gravity: 1.042
 Fermenter Top-Up:
 Fermenter Volume: 25.25
 Final Gravity: 1.007
 Bottling Volume: 21.5

Batch Log

5 December 2021	Brew Date
5 December 2021	Fermentation Start

Batch #23 - 5 Dec 2021

Batch Log		
5 December 2021 07:54	Status:	Brewing
5 December 2021 15:51	Status:	Fermenting
14 December 2021		Bottling Date
14 December 2021 14:28	Status:	Conditioning
23 January 2022 15:30	Status:	Completed
23 January 2022 15:30	Status:	Archived