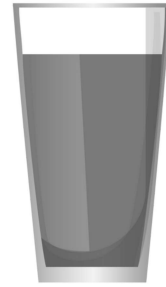


# Bryg Nr. 133 Løjm Vienna La

Vienna Lager (7 A)

**Type:** All Grain  
**Batch Size:** 210,00 L  
**Boil Size:** 268,00 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 250,00 L  
**Final Bottling Vol:** 200,00 L  
**Fermentation:** Lager, Single Stage

**Date:** 16 Mar 2024  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** 200 L Polsinelli  
66%  
**Efficiency:** 75,00 %  
**Est Mash Efficiency:** 85,7 %  
**Taste Rating:** 35,0



## Taste Notes:

## Prepare for Brewing

- Create a yeast starter with 25,00 L of wort (2662,81 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 326,07 L
- Mash Water Acid: None

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
266,00 L	Øster Løgum Vand	Water	1	-	-
58,59 ml	Lactic Acid (Mash)	Water Agent	2	-	-
2,34 g	Salt (Mash)	Water Agent	3	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
20,00 kg	BEST Vienna (BESTMALZ) (9,0 EBC)	Grain	4	41,7 %	13,04 L
15,00 kg	BEST Pilsen Malt (BESTMALZ) (3,5 EBC)	Grain	5	31,2 %	9,78 L
7,00 kg	BEST Caramel Munich II (BESTMALZ) (120,0...	Grain	6	14,6 %	4,56 L
6,00 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	7	12,5 %	3,91 L
56,00 ml	Lactic Acid (Sparge)	Water Agent	8	-	-
2,93 g	Salt (Sparge)	Water Agent	9	-	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 154,00 L of water at 69,8 C	64,4 C	75 min

- Sparge Water Acid: None
- Fly sparge with 172,07 L water at 75,6 C
- Add water to achieve boil volume of 268,00 L
- Estimated pre-boil gravity is 1,048 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
200,00 g	Perle [7,00 %] - Boil 60,0 min	Hop	10	13,1 IBUs	-
250,00 g	Hallertauer Mittelfruh [4,00 %] - Boil 30,0 min	Hop	11	7,8 IBUs	-
10,78 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	12	-	-
250,00 g	Hallertauer Mittelfruh [4,00 %] - Boil 15,0 min	Hop	13	6,0 IBUs	-

11,72 g	Yeast Nutrient (Boil 15,0 mins)	Other	14	-	-
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Estimated Post Boil Vol: 250,00 L and Est Post Boil Gravity: 1,054 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 210,00 L

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
8,0 pkg	Bohemian Lager (Wyeast Labs #2124) [124,21 ml]	Yeast	15	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,054 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 210,00 L)

### Fermentation

- 16 Mar 2024 - Primary Fermentation (14,00 days at 12,2 C ending at 12,2 C)
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### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,012 SG)
- Date Bottled/Kegged: 30 Mar 2024 - Carbonation: Bottle with 1216,53 g Table Sugar
- Age beer for 30,00 days at 15,6 C
- 29 Apr 2024 - Drink and enjoy!

### Notes