# Vienna Lager #1 - Aug 1, 2026

Brewfather
www.brewfather.app

## Vienna Lager (V1) - 4.2%

### Vienna Lager
Brewer: Rob Hodgen
Author: Betton Brewhouse

Type: All Grain

| | |
|---|---|
| IBU | : 26 (Tinseth) |
| BU/GU | : 0.54 |
| Color | : 13 SRM |
| Carbonation | : 2.4 CO2-vol |
| Pre-Boil Gravity | : 1.042 |
| Original Gravity | : 1.049 |
| Final Gravity | : 1.009 |

### Fermentables (19 lb)
10 lb - Vienna Malt 2.8 °L (52.6%)
2 lb 8 oz - Floor-Malted Bohemian Pilsner Malt 2 °L (13.2%)
2 lb - Munich I 6.2 °L (10.5%)
2 lb - Munich II 9.2 °L (10.5%)
1 lb - Carahell 10.2 °L (5.3%)
1 lb - Victory Malt (biscuit) 28 °L (5.3%)
8 oz - Carafa Special I 337.8 °L (2.6%)

### Hops (7 oz)
90 min - 4 oz - Saaz - 2.5% (18 IBU)
15 min - 2 oz - Saaz - 2.5% (4 IBU)
15 min - 1 oz - Perle - 5.9% (5 IBU)

### Miscellaneous
Mash - 3 g - Baking Soda (NaHCO3)
Mash - 10 g - Calcium Chloride (CaCl2)
Mash - 4 g - Epsom Salt (MgSO4)
Mash - 3 g - Gypsum (CaSO4)
Mash - 4.5 ml - Lactic Acid 80%
5 min - Boil - 1 items - Whirlfloc
Secondary - 1.44 g - Gelatin
^ Use 0.6grams for five gallons of beer. Dissolve gelatin into 1/4-1/2 cup of hot water (95-104F) to dissolve and add to beer. Wait a few days and rack off.

### Yeast
6 pkg - Fermentis Saflager Lager W-34/70

### Cells
20 million cells / ml

### Home 14G SS Bretech
| | |
|---|---|
| Batch Size | : 12 gal |
| Boil Size | : 15.03 gal |
| Post-Boil Vol | : 12.78 gal |
| Mash Water | : 6.15 gal |
| Sparge Water | : 10.1 gal |
| Sparge Water Temp | : 170 °F |
| Boil Time | : 90 min |
| HLT Water | : 11.1 gal |
| Total Water | : 17.25 gal |


13 SRM

Brewhouse Efficiency: 83.2%
Mash Efficiency: 85%

### Mash Profile
Medium fermentability plus mash out
154 °F - 60 min - Mash
Mash in with 6.15 gal @ 154 °F
167 °F - 10 min - Mash Out
Heat mash to 167 °F

### Fermentation Profile
SafLager W34/70
54 °F - null PSI - 4 days - Primary
60 °F (3 day ramp) - null PSI - 1 days - Diac...
33 °F - 10 PSI - 14 days - Secondary

### Water Profile
Reverse Osmosis Water (Vienna)
Ca 53 Mg 6 Na 21 Cl 78 SO 50 HCO 49

SO/Cl ratio: 0.7
Mash pH: 5.27

### Measurements

Mash pH: 5.3

Boil Volume: 15

Pre-Boil Gravity: 1.041

Post-Boil Kettle Volume: 13

Original Gravity: 1.046

Fermenter Top-Up:

Fermenter Volume:

Final Gravity: 1.014

Bottling Volume:

# Vienna Lager #1 - Aug 1, 2026

Brewfather
www.brewfather.app

## Recipe Notes

Recipe for the 2026 Fall North Florida Brewers League's Vienna Lager in-club competition.

- Appearance: Light reddish-amber to copper color. Bright clarity. Large, off-white, persistent head.
- Flavor: malt forward with enough hops to balance at the end. Rich and toasty without caramel or roasted malt flavor. Clean lager fermentation.
- Aroma: malt without roast. Little or no hop aroma.
- Body: medium bodied and smooth.

## Batch Log

| | |
|---|---|
| August 1, 2026 | Brew Date |
| August 1, 2026 | Fermentation Start |
| August 1, 2026 7:41 AM | Status: Brewing |
| August 1, 2026 8:16 PM | Status: Fermenting |
| August 1, 2026 8:16 PM | Pitched yeast |
| August 1, 2026 8:18 PM | OG 1.046 |
| August 5, 2026 8:17 AM | Air lock activity slowing. Raising temp 1/2F every 12-hours |
| August 9, 2026 6:39 PM | Sampled after 24-hours of no air lock activity. Great taste FG 1.014 |
| August 29, 2026 12:26 AM | Status: Conditioning |
| August 29, 2026 | Bottling Date |
| September 11, 2026 6:37 PM | Status: Completed |

## Taste

4.5 / 5.0: Very good. I feel like we hit the style right on the money.