

YCH026 HOPPY VIENNA LAGER

TASTING NOTES: SPICY • HERBAL • FLORAL • CRISP



SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.054	1.012	35	5.6%

INGREDIENTS

GRAINS	AMOUNT
Vienna Malt.....	75%
Munich Malt	20%
Melanoidin Malt.....	5%

YEAST & ADJUNCTS	AMOUNT
German Lager.....	20 million cells/mL
Whirlfloc.....	Variable
Yeast Nutrient	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Pacific Crest Blend.....	T-90 Pellets.....	4%	35 Min	2.8 g/L
Pacific Crest Blend.....	T-90 Pellets.....	4%	Flameout.....	2.0 g/L
Pacific Crest Blend.....	T-90 Pellets.....	4%	Dry Hop 1	2.9 g/L

INSTRUCTIONS

- STEP 1** Perform an infusion mash to achieve a mash temp of 147°F/64°C for 60 min.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil.
- STEP 5** After 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.
- STEP 6** After 60 min, turn off the burner. Let the wort cool to about 204°F/96°C. Add the whirlpool hop additions.
Note: All whirlpool additions are calculated based on a 15 minute whirlpool starting at 204°F/96°C.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 50°F/10°C, aerate it, and transfer in into a sanitized fermenter.
- STEP 9** Pitch the appropriate amount of German Lager Yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** Fermentation schedule: Ferment to at least 50% attenuation at 52°F/11°C.
Then, at around 1.024 specific gravity gradually increase temp to 59°F/15 °C.
- STEP 11** When final gravity is reached, add dry-hops and wait until diacetyl is not detected (ideally around 3 days) before cold crash and transfer to secondary lagering tank.

