







# **CRISP - VIENNA LAGER**

#### *Dry, smooth and bready* | ABV 4.8% | IBU 20 | OG 1044 SG

The Vienna Lager was first originated by Anton Dreher in Vienna in 1841, the style being defined by the toasty character of the Vienna Malt. This version is light in body and dry in finish making it a very drinkable brew. The Perle and Styrian hops give a soft, delicate bitterness in perfect balance to the malt.

## **BASICS**

25
44 SG
7 SG
20
9 / 4.5
80%

# **INGREDIENTS**

MALTS	(kg)	%
GERMAN PILSEN	1.400	30
VIENNA	3.180	70
TOTAL	4.590	100

### YEAST

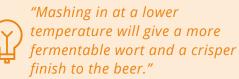
LALLEMAND DIAMOND LAGER - 11G

# **METHODS / TIMINGS**

<b>TEMPERATURES</b>					
MASH TEMP:	63°C / 145°F				
FERMENTATION TEMP:	15°C / 59°F				
TARGET ATTENUATION:	84%				
MASH LIQUOR VOL (LITRES): 16					
LIQUOR / MASH RAT	<b>10:</b> 2.7 : 1				

**TIMINGS** MASH: 60 mins BOIL: 60 mins

#### **Crisp Malt's Top Tips**



😽 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
PERLE	8	6	7.5	Start of boil
STYRIAN GOLDINGS	5	5	14.5	Middle
AURORA	20	3	7.5	Flame out
STYRIAN GOLDINGS	20	- 6	14.5	Flame out