

# Vanilla Vienna

Vienna Lager (4 2)

**Type:** All Grain  
**Batch Size:** 23,00 l  
**Boil Size:** 28,99 l  
**Boil Time:** 60 min  
**End of Boil Vol:** 26,04 l  
**Final Bottling Vol:** 22,00 l  
**Fermentation:** Lager, Two Stage

**Date:** 22 Oct 2017  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** MortenBryg Bulldog  
 2200W  
**Efficiency:** 72,00 %  
**Est Mash Efficiency:** 78,3 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU
5,50 kg	Vienna Malt (Weyermann) (10,0 EBC)	Grain	1	78,6 %
1,50 kg	Carahell (Weyermann) (25,6 EBC)	Grain	2	21,4 %
15,00 g	El Dorado [12,40 %] - Boil 60,0 min	Hop	3	17,4 IBUs
30,00 g	El Dorado [12,40 %] - Boil 10,0 min	Hop	4	12,6 IBUs
1,0 pkg	Lager Yeast (Brewferm #Y016) [50,28 ml]	Yeast	5	-
2,00 Items	Vanilla (Bottling 14,0 days)	Flavor	6	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,068 SG  
**Est Final Gravity:** 1,017 SG  
**Estimated Alcohol by Vol:** 6,7 %  
**Bitterness:** 30,0 IBUs  
**Est Color:** 19,5 EBC

**Measured Original Gravity:** 1,067 SG  
**Measured Final Gravity:** 1,020 SG  
**Actual Alcohol by Vol:** 6,2 %  
**Calories:** 645,6 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Full Body  
 Coobra CB25  
**Sparge Water:** 15,00 l  
**Sparge Temperature:** 80,0 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,56  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 7,00 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:**  
**Sparge Acid Addition:**

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 21,00 l of water at 74,9 C	69,0 C	60 min
Mash Out	Add 0,00 l of water and heat to 77,0 C over 2 min	77,0 C	10 min

**Sparge:** Fly sparge with 15,00 l water at 80,0 C

**Mash Notes:** Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 117,75 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Lager, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 117,75 g  
 Table Sugar  
**Carbonation (from Meas Vol):** Bottle  
 with 123,10 g Table Sugar  
**Age for:** 30,00 days

**Storage Temperature:** 15,6 C

## Notes

Vanilje udtrækkes i alkohol. <http://www.haandbrygforum.dk/viewtopic.php?f=7&t=11329>

Stængerne flækkes og ligges i vodka et par uger. Vodkaen sies gennem et kaffefilter og hældes i lige før flaskning. Det blev Brun rom istedet for vodka.

50% RO vand.

Start vand 11 RO, 10 Alm.

Gærstarter ca. 1½L af en langsom starter hældt i.

Boil 28L

Spand 23L + 1½L gærstarter.

6g Arsegan Moss.

7g rørsukker/L i ½L kogende vand. Vanilje rom filteret gennem et kaffe filter. Begge dele i gryde og øl hældt på. Herefter på flaske.

*Created with BeerSmith*