

Viennese Style Beer

Description: Golden, malty and well hopped style of beer

Original Gravity	1060 or 15 Brix
Alcohol by Volume	5.8%
Colour	18 EBC or 7 ASBC
Bitterness	27 EBU

Malts:

Pale Ale Malt	62%
Light Crystal (35 EBC or 14 ASBC)	6%
Dark Crystal (70 EBC or 27 ASBC)	6%
Wheat Malt	26%

Mashing:

Mash-in at 59C and hold for	30 minutes
Raise to 68C and hold for	45 minutes
Raise to 71C	Sparge
Sparge or lauter at 77C	

Hops and Boiling:

At the start of boil add 75 grams/HI Tettnanger (assuming alpha acid is 5%)

After 45 minutes add 146 grams/HI Styrian Goldings

After further 30 minutes add 87 grams/HI Saaz

Total boil time 90 minutes

Fermentation and Maturation:

Cool the wort to 11C and pitch with a suitable Lager yeast Wyeast 2206. Fermentation should be approximately 7 to 9 days, with a maximum fermentation temperature of 12C. When the gravity reaches 1017 or 4.3 Brix cool the beer. Allow the beer to mature for at least 28 days at 0 to 2C.