

Vienna Style Lager

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Based on the "Negra Modelo Dark Beer" recipe from "CLONEBREWS"
by Tess and Mark Szamatulski

OG 1.054 (CLONEBREWS predicts 1.050-1.051)

FG 1.015 (CLONEBREWS predicts 1.011-1.013)

IBU 27 (assuming 23% utilization)

6oz 60L crystal malt

8oz German Vienna malt

2oz chocolate malt

3lb M&F light dried malt extract

3.3lb Bierkeller light malt syrup

.75oz Hallertau Hersbrucker plugs @ 4.5%AA (3.4 HBU) (60 min boil)

.9oz Tettnanger Tettnang plugs @ 4.9%AA (4.4 HBU) (60 min boil)

.5oz Tettnanger Tettnang plugs (last 10 min of boil)

1tsp Irish moss (last 10 min of boil)

Wyeast 2124 Bohemian Lager yeast (use starter!)

Ferment at 42-52F (used 47F).

1.25 cups M&F extra-light DME priming for bottling