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## LAGER REDUX VIENNA LAGER

**OG:** 1.050                      **Color:** 11 SRM  
**FG:** 1.013                      **ABV:** 5%  
**IBU:** 29.2

Extract	Weight	Percent
Munich LME	3.3 lbs	51.4
Pilsner DME	3 lbs	46.7

Steeping Grains	Weight	Percent
Carafa Special II	2 oz	1.9

Hops	Weight	IBU
Hallertau, 60 min	1.5 oz	27.1
Hallertau, 10 min	0.5 oz	1.8

### Yeast

White Labs Southern German Lager WLP838,  
Wyeast Munich Lager 2308, or Saflager S-23

### Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain  
Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines 7A— Vienna Lager

The original amber lager developed by Anton Dreher shortly after the isolation of lager yeast. Nearly extinct in its area of origin, the style continues in Mexico where it was brought by Santiago Graf and other Austrian immigrant brewers in the late 1800s. Regrettably, most modern examples use adjuncts which lessen the rich malt complexity characteristic of the best examples of this style. The style owes much of its character to the method of malting (Vienna malt). Lighter malt character overall than Oktoberfest, yet still decidedly balanced toward malt.

American versions can be a bit stronger, drier and more bitter, while European versions tend to be sweeter. Many Mexican amber and dark lagers used to be more authentic, but unfortunately are now more like sweet, adjunct-laden American Dark Lagers.

Vital Statistics:	OG: 1.048 – 1.055	SRM: 9-15
IBUs: 18 – 30	FG: 1.010 – 1.014	ABV: 4.7 – 5.5%

**Commercial Examples:** Great Lakes Eliot Ness (unusual in its 6.2% strength and 35 IBUs), Boulevard Bobs 47 Munich-Style Lager, Negra Modelo, Old Dominion Aviator Amber Lager, Gordon Biersch Vienna Lager, Capital Wisconsin Amber, Olde Saratoga Lager, Penn Pilsner

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

- 4 lbs. Vienna Malt
- 3 lbs. Munich Malt
- 3 lbs. German Pilsner Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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