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Extract – See Reverse for All-Grain Recipe

KIT:764

Extract

John Palmer's Vienna Lager

Brew Name: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

4 lbs German Pilsner

2 lb Light DME

1 lb Amber DME

Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

8 oz Crystal 40L

4 oz Crystal 75L

4 oz Crystal 120L

Hops:

.5 oz Saaz

1.5 oz Saaz

.5 oz Northern Brewer

- Bittering Hops boiled for 45 minutes
- Flavoring Hops boiled the last 30 minutes
- Aroma Hops are boiled the last 10 minutes

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.049-52

Estimated SRM: 11

Estimated IBU's: 32-36

Estimated alcohol ABV %: 5

Suggested fermentation temperature: 50

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV



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All-Grain – See Reverse for Extract Recipe

KIT:766

All Grain

John Palmer's Vienna Lager

Brew Name: _____

Date: _____

Grain:

5 lbs German Pilsner
5 lbs Vienna
8 oz Crystal 40L
4 oz Crystal 75L
4 oz Crystal 120L

Recipe based on: **70 % Mash Efficiency**

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

.5 oz Saaz
1.5 oz Saaz
.5 oz Northern Brewer

- Bittering Hops boiled for 45 minutes
- Flavoring Hops boiled the last 30 minutes
- Aroma Hops are boiled the last 10 minutes

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.049-52

Estimated SRM: 10.4

Estimated IBU's: 33-36

Estimated alcohol ABV %: 5

Suggested fermentation temperature: 50

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV