

Brewing Steps: Hoptacular Dampfbier

Vienna Lager

Type: All Grain **Date:** 08/19/2014
Batch Size (fermenter): 5.00 gal **Brewer:** Chaos
Boil Size: 7.42 gal **Asst Brewer:**
Boil Time: 90 min **Equipment:** Chaos Brewhouse
Final Bottling Volume: 5.00 gal **Brewhouse Efficiency:** 72.00
Fermentation: Ale, Two Stage **Taste Rating(out of 50):** 30.0
Taste Notes:

Prepare for Brewing				
	Clean and Prepare Brewing Equipment			
	Total Water Needed: 9.02 gal			
Mash or Steep Grains				
	<u>Mash Ingredients</u>			
Amt	Name	Type	#	%/IBU
8 lbs	Pilsner (Weyermann) (1.7 SRM)	Grain	1	80.0 %
2 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	2	20.0 %
	<u>Mash Steps</u>			
Name	Description	Step Temperature	Step Time	
Mash In	Add 14.10 qt of water at 166.9 F	156.0 F	45 min	
	Batch sparge with 2 steps (1.58gal, 3.91gal) of 168.0 F water			
Boil Wort				
	Add water to achieve boil volume of 7.42 gal			
	Estimated pre-boil gravity is 1.040 SG			
	<u>Boil Ingredients</u>			
Amt	Name	Type	#	%/IBU
0.25 oz	Magnum [12.00 %] – Boil 60.0 min	Hop	3	11.5 IBUs
0.25 oz	Magnum [12.00 %] – Boil 10.0 min	Hop	4	4.2 IBUs
	Estimated Post Boil Vol: 5.62 gal and Est Post Boil Gravity: 1.054 SG			

Cool and Prepare Fermentation	
	Cool wort to fermentation temperature
	Transfer wort to fermenter
	Add water to achieve final volume of 5.00 gal
	Measure Actual Original Gravity _____ (Target: 1.054 SG)
	Measure Actual Batch Volume _____ (Target: 5.00 gal)
Fermentation	
	08/19/2014 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
	08/23/2014 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)
	Dry Hop and Prepare for Bottling/Kegging
	Measure Final Gravity: _____ (Estimate: 1.016 SG)
	Date Bottled/Kegged: 09/02/2014 - Carbonation: Bottle with 3.93 oz Corn Sugar
	Age beer for 30.00 days at 65.0 F
	10/02/2014 - Drink and enjoy!
Notes	