

BEERSMITH RECIPE

## VIENNA #1 All-Grain

O.G: 1.052 READY: 3 MONTHS



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

## FERMENTATION SCHEDULE

1-2 Weeks Primary

4-6 Weeks Secondary

2 Weeks Bottle Conditioning

### BREWERS NOTES

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This recipe calls for a 90 minute boil

### INGREDIENTS

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#### BATCH VOLUME

5 Gal

#### MASH

- 8 lbs German Vienna Malt
- 1.5 lbs German Munich Malt
- 0.625 lbs Special B

#### HOPS

- 1 oz Hallertau
- 0.5 oz Saaz

#### YEAST

- White Labs WLP838 Southern German Lager

#### \*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*

### SCHEDULE

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#### SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

#### BOIL ADDITIONS & TIMES

- 1 oz Hallertau 60 min
- 0.5 oz Saaz 5 min

#### YEAST

- White Labs WLP838 Southern German Lager  
*Optimum Temperature: 48°- 55°F*