

# Vienna Waits For You

German amber lager. Crisp, clean, malty.

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7 lbs Light Malt Extract  
1/2 lb Carahell (light German Crystal)  
1/2 lb Caramunich (dark German Crystal)  
1/2 lb Crystal 120L  
1 1/2 oz Perle 10 HBUs(Boiling)

Wyeast Bavarian Lager

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Perle)
- Continue to boil for 60 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Lager yeast starts slowly. Keep at 70° until you see bubbling then reduce temperature.
- Ferment at 45 ° to 55° for 2 weeks.
- Rack to a secondary fermenter.
- Let it age 2 weeks at 35° then bottle or keg.

All Grain Recipe:

10 lbs German Pilsner Malt  
1/2 lb Carahell (light German Crystal)  
1/2 lb Caramunich (dark German Crystal)  
1/2 lb Crystal 120L

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.