

# THE GLUTEN FREE BREWER'S RECIPE COLLECTION

## Motueka Vienna Lager – All Grain

Batch size – 20 litre    Start of boil volume – 28 litres approx\*

Original Gravity	Final Gravity	Alcohol content	Bitterness	Colour
1.045	1.010*	4.6%*	18 IBU*	11 SRM

### INGREDIENTS:

4kg of Vienna Millet Malt  
1.4kg of Biscuit Rice Malt  
100g of honey  
50g of Motueka hop pellets (7%AA)  
3ml of liquid alpha amylase or 6g of dry alpha amylase

### YEAST SUGGESTIONS:

Lallemands Diamond Lager, Mangrove Jacks M84  
Bohemian Lager yeast or Safale W34/70 German  
Lager yeast  
Use a minimum of 2 packets or a yeast starter.

### FERMENTATION TEMP. SUGGESTION:

10-16 degrees Celsius

### BREW IN A BAG PROCEDURE:

In your kettle bring 20 litres of water to the boil. Turn off the heat source, place brew bag in the pot and then add all of the crushed malt and grains. Stir all the grains continuously for 5 mins or until all grains are gelatinised. The grain bed will thicken to a thick porridge consistency.

Once this is complete add enough cool water to bring the mash temperature to 70°C (or the enzyme manufacturer's optimal conversion temperature) and the kettle volume to 28 litres\*.

Add your enzymes and stir them in thoroughly. Maintain mash temperature for 120 minutes stirring occasionally.

Once you have achieved adequate conversion of starches to sugars, remove brewing bag and grains and strain out the wort into your kettle (and yes you can give a gentle squeeze to remove a little more wort).

In your kettle mix the wort and honey and bring to the boil. At this stage add any brewing salts that you may like to use.

45 minutes into the boil add any kettle finings and yeast nutrient.

55 minutes into the boil add 50g of Motueka hop pellets.

After a 60 minute boil turn off your heat source and stir the wort (whirlpool) continuously for 20 minutes. Then cool the wort to 10°C or your desired fermentation temperature if it is different.

Transfer beer into a sterile fermenter, straining out the hop debris with your cleaned and sterilised brew bag, then aerate and pitch yeast.

Bottle or keg beer when the final gravity is consistent over 2 days.

\* These figures are dependent on various conditions and boil off rates and may vary.