

Adventures in Homebrewing - www.HomeBrewing.org 313 - 277 - 2739 (BREW)

Black Beards Vienna Lager

An Andre Cooles Versis aget with a Combination of Adulted and Versis Press. Final Gravity 1: 015 Al Grain Recipe Color SMM 1: 18.19 Color SMM 1: 19.19 Color SMM 1: 19.19 Color SMM 1: 19.19 Color SMM 1: 19.19 Color S	All-Gra	in		Duch Dearas V	iennu Li	iyei		
All Grain Recipe Ack98-0186 Color SMM : 10.16 Ack99-0186 Color SMM : 10.16 Ack99-0186 Producte : Please ned all the instructions before you begin beering, to ensure you have all the ingredients and fully understand the process Igu : 24.83 Clean It is important to thoroughly clean and sanitze all of your berwing equipment. Assemble your mash water first, you will pre-head your mash tun. Site water until your temperature inits 170°F. It is now into Load You 2000 Close State and the instructions is the cooler. Gently dough grains is not all all grain is a core of the Volume temperature inits and the instructions and the instruction of the grain is proceed. Volume temperature of the wort in the grain is orcered by an and continue to Mash. Mash After 10 minutes you can check your temperature. You will be between 140°F and 150°F assuming your measured your water and grain fore wort on a white plate or bow. Add to ned top of "Inclure of lodine" to the wort. If it cuickly disappears or stays/remains red, your excepted final volume (5 galons If your want the galons of brew). Conversion is no wore on If the losi turns black, starth is still present. Calibrate your themmometer. Recheck the temperature of the mash. If both are accurate, do another ident test every 20 minutes until conversion is complete. Sparge Conversion is no wore offer. Both or your wore the grain by our mash thus to denty bour wate the grain is norm and the instructs will be start with a state or adjour wort. You are mark on top of the grain by Our mash thus. The will the staked noy OUF water oney on familiar graund. You w			An Am	ber colored Vienna lager with a coml	pination of Munich	and Vienna malts.	Original Gravity: 1.059	
AG68-0165 Checkborn 5-72 Reserver. Please read life is structions before you begin being to smarp out weining equipment. Assemble your mash for the structure of the str							-	
Notedure : Please read all the instructions before you begin berwing, to ensure you have all the ingredients and fully understand the process. 1BU: 24.83 Ziean It is instructions before you begin berwing, to ensure you have all the ingredients and fully understand the structure of the process of the instructions of the instructions before you in the instructions before you in the instructions before you and origin to be mashed (add wear first). By adding you measured your value and the odd your CRUSHED grains to the cooler. Gently dough grains in until all grain is covered by a structure of the process of the process of the process of the process of the instructions and continue to Mash. Structure instructions before your value and the process of the proce		All Grain Recipe						
Clean It is insportant to thoroughly clean and santibus all of your brewing equipment. Assemble your mains in Add 1 quart of 180° F verter for every pound of grain to be masked (add water first). Sp adding water. Place lid on and continue to Mash. all the control of 200° F vertex of the control of the contr								
tun. Add1 1 quart of 180°F water for every pound of grain to be mashed (add water first). By adding water first, you water first		ad all the instructions before you begin brewing, to ensure you have all the ingredients and fully understand the process.					IBU: 24.83	
grains correctly. Replace lid and "Mash" for 1 hour. Start to heat your sparge water at this point. You will need enough 200°F water f your expected final volume (2 gallons if you want for callons of brew). Conversion and fire mashing for one hour. you will want to check for conversion of starch to sugar. This will be done by placing a small amount of grain fice wort on a while plate or bowl. Add one drop of "findure of loaline" to the wort. If I guidky disappears or stary/ermains red you are ready to move on. If the iodine turns black, starch is still present. Calibrate your thermometer. Recheck the temperature of the mash. If both are accourted, to another iodine test every 20 multies until conversion is complete. Sparge Conversion is now complete. Slowly drain 1/2 gallon of wort and pour its back, not op of your mash. This process (Vorlauf) is used to clear your wort. You may need to run more than 1/2 gallon, When wort is clear, sparging is your next process. Sparging is no more than insing the sweet wort from the grains bady. SLOWLY collect your wort from the splay our 200°F water over your grains (try to keep inch or so of clean water on top of the grain bady. SLOWLY collect your wort from the splay our your wash turn. This process should lake ONE HOUR. If this is musted, your gravity will be dwlake your time! Boil After ONE HOUR and you have collected enough wort, it is time to start your boil. Keep in mind you will lose approximately 15% of your boil due to evaporation. If you want five gallons of beer, start with sig gallons of wort. You are new on familiar ground. You will simply add your hops as scheduled in the recipe. No need to add specially grains, they were in your mash. Be sure to add your wort chiller to be last 15 minutes of the boil. Cooling the wort and preparing he formenting. On	Clean	tun. Add 1 quart of 180°F water for every pound of grain to be mashed (add water first). By adding water first, you will pre-heat your mash tun. Stir water until your temperature hits 170°F. It is now time to add your CRUSHED grains to the cooler. Gently dough grains in until all grain is covered by					9 lbs Vienna Malt 1 lbs Victory 0.5 lbs Crystal Malt (120 °L+)	
grain free wort on a white plate or bowl. Add one drop of "Tincture of Iodine" to fite wort. If it quickly dispoears or stays/remains red you are ready to move on. If the iodine turns black, starch its still present. Calibrate your thermometer. Recheck the temperature of the mash. If both are accurate, do another iodine test every 20 minutes until conversion is complete. Sparge Conversion is now complete. Slowly drain 1/2 gallon. When wort is clear, sparging is your mash turn. You will want to geth program bed). SLOWLY collect your wort from the splot at the bottom of your mash turn. This process should take ONE HOUR. If this is rushed, your gravity will be low. Lake your them. Boil After ONE HOUR and you have collected enough wort, it is time to satt your boil. Keep in mind you will lose approximately 15% of your boil due to evaporation. If you want five gallons of beer, start with six gallons of two. You are now on familiar ground. You will simply add your hops as scheduled in the recipe. No need to add specialty grains, they were in your mash. Be sure to add your wort chiller to the last 15 minutes of the boil. Hop & Additive Uounces Hop/Additives Hop Addition Boil Time (minutes) Schedule 0. So Z Tethnang Flavor 15 Cooling the wort of the remeting equipment needs to be sanitized. This can be done while the wort is cooling. Be sure to clean and sanitize the fermenters, airlock, lid, hose, hydrometer and test jar and rubber stopper. Anything that may come into contact with the wort should be sanitay. Transfer the wort into the primary fermenting vessel, then top off with cold water until a tolal of 5.125 gallons is in the primary fermenter. Aerata	Mash	grains correctly. Replace lid and "Mash" for 1 hour. Start to heat your sparge water at this point. You will need enough 200°F water						
clear your wort. You may need to run more than 1/2 gallon. When wort is clear, sparing is your next process. Sparing is no more than rising the sweet wort from the grains in your mash tun. You will want to gently pour 200°F water over your grains (fty to keep a inch or so of clean water on top of the grain bed). SLOWLY collect your wort from the spigot at the bottom of your mash tun. This process should take ONE HOUR. If this is rushed, your grains (fty to keep a inch or so of clean water on top of the grain bed). SLOWLY collect your wort form the spigot at the bottom of your mash tun. This process should take ONE HOUR. If this is rushed, your grains, they were in mind you will lose approximately 15% of your boil due to evaporation. If you want the gallons of beer, start with six gallons of wort. You are now on familiar ground. You will simply add your hops as scheduled in the recipe. No need to add specialty grains, they were in your mash. Be sure to add your wort chiller to the last 15 ninutes of the boil. Hop & Additive Use the last 15 ninutes of the boil. Hop/Additives Hop Addition Boil/Bittering 60 1.5 oz Tettnang Flavor 15 Cooling the wort Once the 60 minute boil is over, it is time to cool the wort. There are many ways to cool a wort, the AlH recommendation is a wort chiler. Cool the wort to approximately 10% F as quickly as possible. The fermenting aquipment needs to be asnitized. This can be done while the wort is cooling. Be sure to clean and sanitize the fermenter, anitock, lid, hose, hydrometer and test jar and rubber stopper. Anything that may come into contact with the wort should be sanitary. Transfer the wort is to the primary fermenting vessel, then top off with cold water until a total of 5.125 ga	Conversion	grain free wort on a white plate or bowl. Add one drop of "Tincture of Iodine" to the wort. If it quickly disappears or stays/remains red, you are ready to move on. If the iodine turns black, starch is still present. Calibrate your thermometer. Recheck the temperature of the						
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and proparing the fermentor chiller. Cool the wort to approximately 100° F as quickly as possible. The fermentor The fermenting equipment needs to be sanitized. This can be done while the wort is cooling. Be sure to clean and sanitize the fermenters, airlock, lid, hose, hydrometer and test jar and rubber stopper. Anything that may come into contact with the wort should be sanitary. Transfer the wort into the primary fermenting vessel, then top off with cold water until a total of 5.125 gallons is in the primary fermenter. Aerate the wort at this point. This can be accomplished with an aeration stone or simply by rocking the fermenter back a forth nonce the lid is in place. Take the reading This is the time that you will want to take a specific gravity reading. Use a hydrometer and record the reading. Pitch the yeast Once the wort is cooled to 78° F, it is safe to pitch the yeast. Pitch according the proper procedures of the type of yeast you have. Seal the fermenter light. Attach the sanitized airlock and stopper. Fill the airlock with water. Fermentation should begin within 24 - 48 hours. "Do Not Disturb" until fermentation is complete. White Labs 838 Southern German Lager Yeast Wyeast 2308 Munich Lager Yeast Fermenting - Primary Once the Primary fermentation is complete, approximately 1 to 2 weeks, rack the beer into the secondary fermentation should be complete within 1 to 2 weeks. The secondary, add these now. The Secondary Fermentation should be complete within 1 to 2 weeks. Southing Siphon finished beer into a bottling bucket. If the recipe calls for any Bottling Additives to be added to the bottling bucket, add them now. At this point, follow bottling or k				•		-		
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