NORTHERN BREWER

DANUBE DRIFTIN' VIENNA LAGER

Stepping back in time, Danube Driftin' pays homage to a historical beer style. Vienna lager will thrill any fan of malt-driven beers. Using an array of base malts and just a dash of darker malts for color, Danube Driftin' is a pleasure to sip. This recipe features a deep copper color, medium body, and a modest bitterness with dominant rich toasty malt flavors devoid of caramel and roast flavors while a classic lager yeast strain provides a crisp, clean and dry finish.

O.G: 1.050 | **BREW TIME 8 WEEKS:** 2 WEEKS PRIMARY | 4 WEEKS SECONDARY | 2 WEEKS BOTTLE CONDITIONING

KIT INVENTORY

SPECIALTY STEEPING GRAIN
- 0.25 lbs Caravienne Malt
- 0.06 lbs Dehusked Carafa II

MALT EXTRACTS
- 3.15 lbs Munich Malt Syrup
- 3 lbs Pilsen Light DME

PREMIUM HOPS
- 1 oz German Hallertau (60 min)
- 1 oz German Hallertau (10 min)

YEAST

Dry Yeast:
- Fermentis Saflager W-34/70. Optimum Temp: 48°- 68°F

Liquid Yeast Options:
- Imperial Yeast L13 Global. Optimum temp: 46°- 56°F
- Omega OYL - 106 German Lager I. Optimum temp: 45°- 68°F
- Wyeast 2124 Bohemian Lager. Optimum temp: 45°- 68°F

UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- Refrigerate the yeast
- Contact us immediately if you have any questions or concerns!

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:
- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip transferring to a carboy and leave the beer in the primary fermenter to lager. See step 17
- A refrigerator capabale of fitting the fermenter
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

A FEW HOURS BEFORE BREW DAY

Remove the liquid yeast packages from the refrigerator, and leave it in a place where you intend to conduct fermentation to allow the yeast to come to the correct pitching temperature. If you are using Wyeast, smack the packs as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement. If you are using dry yeast, no action is needed.

ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Pour crushed grain into the supplied mesh bag, and tie the open end in a knot. Steep for 30 minutes at 150° - 160°F. Remove bag, drain and discard.
3. Bring to a boil, remove the kettle from the burner and stir in the 3.15 lbs Munich Malt Syrup and 3 lbs Pilsen Light DME.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 60 minutes.
   - Add 1 oz German Hallertau at the beginning of the boil.
   - Add 1 oz German Hallertau with 10 minutes remaining in the boil.
5. Cool the wort. When the 60 minute boil is finished, cool the wort to approximately 70°F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast packs.

ON BREWING DAY — CONTINUED

7. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
8. Add more cold water as needed to bring the volume to 5 gallons.
9. Place the fermenter and yeast packets in your intended fermentation area for a few hours to allow temperatures to stabilize.
10. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.
11. Measure specific gravity of the wort with a hydrometer and record in the "BREWER'S NOTES" section.
12. Add yeast once the temperature of the wort is bewteen 50° and 60°F. Sanitize and open the yeast packs and carefully pour the contents into the primary fermenter.
13. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the airlock into rubber stopper or lid, and seal the fermenter.

LAGER PRIMARY FERMENTATION

14. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin – there will be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 50°- 60° F. Move the fermenter to a warmer or cooler spot as needed.
15. Active fermentation ends. Approximately one to two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.
16. Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If you do not have a secondary fermenter, simply leave the beer in the primary fermenter. Place fermenter into a refrigerator for the lagering process.

LAGERING

17. Allow the beer to cold condition (lager) in the secondary fermenter for 4 weeks at 32° to 40°F before proceeding with the next step. Timing now is somewhat flexible. *See the "YOU WILL NEED" section and step16 above.
18. After 4 weeks, remove the beer from the refrigerator and allow to rest at room temperature for 2 to 3 days before bottling. This is called a diacetyl rest and will help reduce any possible off-flavors.

BOTTLING DAY - ABOUT 4 WEEKS AFTER BREWING DAY

19. Sanitize siphoning and bottling equipment.
20. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:
    - Corn sugar (dextrose) 2/3 cup in 16 oz water.
    - Table sugar (sucrose) 5/8 cup in 16 oz water.

    Bring the solution to a boil and pour into the bottling bucket.
21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
22. Fill and cap bottles.

CONDITIONING - ABOUT 6 WEEKS AFTER BREWING DAY

23. Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
24. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

BREWER'S NOTES

At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.