



Grape and Granary
915 Home Ave
Akron, OH 44310
330-633-7223

G & G Beer Brewing Kit

MALT EXTRACT

GG17

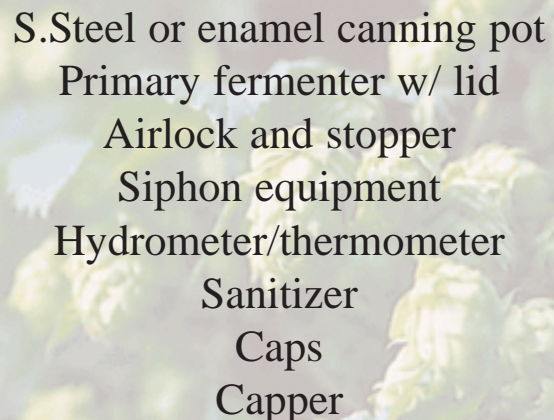
G&G Vienna Lager

Ingredients



Malt Syrup #1
Dry Malt Extract #2
Specialty Grains #3
Bittering Hops #4
Flavor Hops #5
Priming Sugar #6
Whirlfloc Tablet
Yeast

Equipment



S.Steel or enamel canning pot
Primary fermenter w/ lid
Airlock and stopper
Siphon equipment
Hydrometer/thermometer
Sanitizer
Caps
Capper

Recipe Specifics

Batch size- 5 us gallons
Anticipated SG 1.054
Anticipated color SRM- 15
Anticipated IBU- 24
Boil time- 45 minutes

Recipe Specifics

Grain steeping temperature- 150-160 deg f.
Recommended Yeast strain- Wyeast 2112 or 2124
* Fermentation temperature- 60-75 deg f.
Primary fermentation time- 3-5 days
Secondary fermentation time- 5-7 days
Carbonation- 5 oz dextrose
Ideal conditioning time- 4-6 weeks

1) Sanitize primary fermenter, lid, airlock (preferably using one-step or iodine sanitizer)

2) Pour approximately 1 gallon (no more) dechlorinated water into your boiling kettle and bring water to 150-160 deg F.

3) Turn off heat. Place specialty grains (#3) in steeping sock and place sock in water. Allow grains to steep for 20 minutes at 150-160 deg. F. Stir well repeatedly throughout the 20 minutes for maximum color, flavor and aroma extraction. After 20 minutes remove grains from the steeping water. Add an additional 2-3 gallons of water to kettle and bring water to a boil. Then:

Add malt syrup (#1), dry malt extract (#2), and bittering hops (#4). Stir well so that ingredients do not stick to the bottom of kettle. Hops may be put directly into kettle, straining bag not required.

4) Bring this mixture called 'wort' back up to a boil (watch for possible boil over). Allow to boil at a good rolling boil for 45 minutes. Control heat during boil so boil-over does not occur.

At 15 minutes before the end of the 45 minute boil, add Whirlfloc tablet (Irish Moss) and flavor hops (#5) into the boiling wort.

5) After 45 minute boil, turn off heat. If possible, place boiling pot into a sink of cold water. Circulate cold water around the outside of the pot for 15-20 minutes. Cool the wort to 110-120 degrees Fahrenheit.

Pour or siphon wort from boiling kettle to primary fermenter (attempt to leave most of the hop residue behind). Add enough cold water (refrigerated with no chlorine) to the wort and bring the volume up to 5 gallons.

6) Check temperature of wort and obtain 60-75 deg F. If necessary, place primary fermenter into a sink of cold water to achieve this temperature range.

7) Add yeast- if using liquid yeast make sure it has previously been popped and incubated or have yeast starter ready. If dry yeast is being used, rehydrate according to manufacturers instructions or sprinkle on top of wort. Check starting specific gravity with hydrometer and record. Fill airlock half full with water and attach to primary fermenter lid. Fermentation will commence within 24 to 72 hours.

8) When airlock stops bubbling (only bubbles 1 time per minute) check specific gravity. If doing a one stage fermentation go to step 10.

9) **RECOMMENDED STEP-** Siphon beer off yeast sediment into a 5 gallon glass jug. Do not splash. Allow beer to sit in carboy until clear usually 5-7 days. Add a fining agent if needed (not included in this kit).

10) Sanitize recappable beer bottles. Siphon beer from primary or secondary fermenter into priming container. Dissolve priming sugar (#6) in 1 cup boiling water. Add this sugar mixture to the beer in the priming/bottling container. Stir well but do not splash.

11) Fill bottles to within one inch of the top. Cap bottles and allow to sit at 60-75 degrees F. for two weeks. The bottles may then be refrigerated.

The beer may be consumed after two weeks but will continue to improve up to 2 months in the bottle. The beer will store well for a year or longer. Chill the beer to 45-55 deg. F. before drinking and decant into a clean beer glass that has the capacity to hold all of the beer in the bottle- Enjoy!

IF YOU HAVE PROBLEMS OR QUESTIONS, PLEASE CALL 330-633-7223

*** Note: Vienna lagers are traditionally fermented at lager temperatures (48-55 deg F.). If you have the capability, you may want to ferment at this temperature. The correct procedure is to boil up the batch of beer and cool it the best you can. Place the batch of beer and the fermenting or fermented starter in the 48-55 degree temperature range and allow both the yeast and the batch to reach this lager temperature before pitching the yeast. Expect the primary fermentation to take 2 weeks. Call if you have questions.**

Vienna Lager

Vienna Lager is characterized by soft, elegant maltiness that dries out in the finish to avoid becoming sweet.

Ingredients: Vienna malt provides a lightly toasty and complex, melanoidin-rich malt profile. As with Oktoberfests, only the finest quality malt should be used, along with Continental hops (preferably noble varieties). Moderately hard, carbonate-rich water. Can use some caramel malts and/or darker malts to add color and sweetness, but caramel malts shouldn't add significant aroma and flavor and dark malts shouldn't provide any roasted character.