Vienna Calling #31 - Nov 21, 2026

Brewfather
www.brewfather.app

Vienna Calling (V1) - 5.4%

Vienna Lager
Brewer: Gary R Gammel

Type: All Grain

IBU	: 24 (Tinseth)
BU/GU	: 0.5
Color	: 12 SRM
Carbonation	: 2.4 CO2-vol
Pre-Boil Gravity	: 1.042
Original Gravity	: 1.049
Final Gravity	: 1.008

Fermentables (9 lb 13 oz)
5 lb - Vienna Malt 3.5 °L (51%)
4 lb - Pilsen Malt 1.2 °L (40.8%)
11 oz - Caramel Malt 60L 60 °L (7%)
2 oz - Carafa Special II 412.8 °L (1.3%)

Hops (3.25 oz)
60 min - 0.25 oz - Magnum - 8.9% (8 IBU)
45 min - 0.5 oz - Saaz - 2.5% (4 IBU)
30 min - 1.5 oz - Saaz - 2.5% (10 IBU)
10 min - 1 oz - Spalt - 2.1% (3 IBU)

Miscellaneous
Mash - 3 g - Ascorbic Acid
Mash - 1.9 g - Baking Soda (NaHCO3)
Mash - 3.81 g - Calcium Chloride (CaCl2)
Mash - 1 g - Canning Salt (NaCl)
Mash - 1.69 g - Epsom Salt (MgSO4)
Mash - 1 g - Gypsum (CaSO4)
Mash - 2 ml - Lactic Acid 88%
10 min - Boil - 1 items - Whirlfloc
10 min - Boil - 0.2 g - Yeast Nutrient (WLN1000)

Yeast
1 pkg - Fermentis Saflager Lager W-34/70

CDOR Three Vessel

Batch Size	: 5.5 gal
Boil Size	: 7 gal
Post-Boil Vol	: 6 gal
Mash Water	: 2.45 gal
Sparge Water	: 5.21 gal
Boil Time	: 60 min
Total Water	: 7.66 gal


12 SRM

Brewhouse Efficiency: 73%
Mash Efficiency: 76.5%

Mash Profile
High fermentability
164.5 °F - Strike Temp
149 °F - 60 min - Temperature
  Mash in with 2.45 gal @ 164.5 °F

Fermentation Profile
Ale
68 °F - 14 days - Primary

Water Profile
Reverse Osmosis Water (Vienna Lager Water)
Ca 44 Mg 6 Na 31 Cl 84 SO 42 HCO 47

SO/Cl ratio: 0.5
Mash pH: 5.34

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Batch Log	
November 21, 2026	Brew Date
November 21, 2026	Fermentation Start
December 5, 2026	Bottling Date