



VIENNA LAGER

CUT THIS OUT FOR
YOUR TAP HANDLE

VIENNA LAGER

LME KIT

- 7 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 4 oz Caramunich
- 2 oz Carafa Special II

DME KIT

- 6 lbs Pilsner Dry Extract

SPECIALTY MALTS:

- 4 oz Caramunich
- 2 oz Carafa Special II

ALL-GRAIN KIT

- 9 lbs Pilsner

SPECIALTY MALTS:

- 4 oz Caramunich
- 2 oz Carafa Special II

HOPS

- 1 oz Perle – Boil 60 min
- 0.5 oz Czech Saaz – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

SUGGESTED YEAST

White Labs: WLP800 Pilsner Lager

Wyeast: 2308 Munich Lager

Imperial: L28 Urkel

Omega: OLY114 Bayern Lager

CellarScience Dry: BERLIN

Fermentis Dry: S-23 lager



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT296

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 150°F. We recommend a fermentation temperature in the 48–55°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

VIENNA LAGER KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.042–48

ACTUAL O.G.

SRM: 10

IBU'S: 23

EST. ABV %: 4.4

ACTUAL ABV %:

DATE BREWED:

NOTES:

RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!