



Vienna LAGER

A Signature Series Kit By John Palmer



CUT THIS OUT FOR
YOUR TAP HANDLE

VIENNA LAGER

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SUGGESTED YEAST

White Labs: WLP820 Oktoberfest

White Labs: WLP833 German Bock

Wyeast: 2206 Bavarian Lager

CellarScience Dry: GERMAN

Fermentis Dry: Saflager S-23

LME KIT

- 4 lbs Pilsner Liquid Extract
- 2 lbs Light Dry Extract
- 1 lb Amber Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 40°L
- 4 oz Crystal 75°L
- 4 oz Crystal 120°L

DME KIT

- 3.5 lbs Pilsner Dry Extract
- 2 lbs Light Dry Extract
- 1 lb Amber Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 40°L
- 4 oz Crystal 75°L
- 4 oz Crystal 120°L

ALL-GRAIN KIT

- 5 lbs Pilsner
- 5 lbs Vienna

SPECIALTY MALTS:

- 8 oz Crystal 40°L
- 4 oz Crystal 75°L
- 4 oz Crystal 120°L

HOPS

- 0.5 oz Saaz - Boil last 45 min
- 1.5 oz Saaz - Boil last 30 min
- 0.5 oz Northern Brewer - Boil last 10 min

OTHER ADDITIONS

- Clarifier - Boil last 5 min

XKIT764



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

John recommends White Labs WLP833 German Bock for a drier beer, and WLP820 Oktoberfest/Marzen Lager for a maltier version.

For the all-grain version, the suggested mash temperature is 152°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.



NEED HELP?

SEARCH

VIENNA LAGER
BY JOHN PALMER
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

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

BEER STATS

EST. ORIGINAL GRAVITY
1.049–52

ACTUAL O.G.

SRM: 11

IBU'S: 34

EST. ABV %: 5

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/calculator

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