

2025 OFFICIAL BEER RECIPE

“Let’s Lager Down to the Ozdust Ballroom” Vienna Lager



Recipe courtesy of AHA member Tyler Miller, Mesa, Ariz., 2025 National Homebrew Competition, Samuel Adams Ninkasi Winner and member of the Arizona Society of Homebrewers (2025 NHC Homebrew Club of the Year).

This traditional Vienna lager uses a variety of malts to achieve a complex depth and richness.

Batch volume: 5.5 U.S. gal. (20.8 L)

Original gravity: 1.049 (12.2°P)

Final gravity: 1.011 (2.7°P)

Efficiency: 68%

Color: 11 SRM

Bitterness: 20 IBU

Alcohol: 5% by volume



INGREDIENTS

Malts

- 5.5 lb. (2.49 kg) Weyermann Barke Vienna
- 2.25 lb. (1.02 kg) Weyermann Barke Munich
- 1.5 lb. (680 g) Weyermann Barke Pilsner
- 8 oz. (227 g) Weyermann Caramunich I
- 8 oz. (227 g) Weyermann Caramunich II
- 8 oz. (227 g) Weyermann Melanoidin
- 4 oz. (113 g) Weyermann Acidulated

Hops

- 0.35 oz. 10 g) German Magnum, 15% a.a. @ 60 min

Yeast

- 2 packs Fermentis Saflager W-34/70 (what Tyler used) or a comparable yeast

Water

Ca 50 ppm, Mg 15 ppm, Na 15 ppm, Cl 55 ppm, SO₄ 100 ppm, HCO₃ 43 ppm

Additional Items

- 1 tablet Whirlfloc @ 10 min
- 1 capsule Lallemend Servomyces yeast nutrient @ pitching

BREWING NOTES

Start with RO water and treat strike water with brewing salts to achieve the specified water profile. Follow the Hochkurz mash schedule. Target a mash pH of 5.3. Mash in at 146°F (63°C) and hold for 20 minutes. Increase mash temperature to 156°F (69°C) and hold for 35 minutes. Increase mash temperature to 168°F (76°C) to mash out.

Boil for 90 minutes. At 60 minutes add Magnum hops. Add Whirlfloc tablet at 10 minutes. Chill the wort to 50°F (10°C), oxygenate wort, add 1 yeast nutrient capsule to the wort, and pitch yeast.

Ferment at 50°F (10°C) for 5–7 days. Then let fermentation free rise to 58°F (14°C) and hold for 7 days. Take a gravity sample to confirm full attenuation of the yeast. Perform a forced diacetyl test, if the test passes, begin decreasing the temperature 2–4°F per day until beer reaches 35–37°F (2–3°C). Transfer the beer. If kegging, add gelatin and carbonate to 2.6 volumes CO₂.



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