



Wiener Mexicano – Vienna Lager by way of Mexico!

Perfect for Cinco de Mayo! A Vienna Lager by way of Mexico, Wiener Mexicano delivers a smooth drinking experience every time! Amber hues and a clean maltiness are hallmarks of this beer, which combines Vienna malt as a base with flaked maize and some specialty grains, with Spalt and Saaz hops. Salud!

BEER SPECS

Original Gravity:

1.043 —1.045 @ 65% efficiency

1.047 —1.049 @ 70% efficiency

1.050 —1.052 @ 75% efficiency

Final Gravity: 1.008—1.011

IBU: 22-27

ABV%: 4.2% - 5.8%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A lower mash temperature is recommended to create a crisp Vienna-style lager. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 95°F if using Lutra. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired. If using a traditional lager yeast like Que Bueno or 34/70, ferment at 46-54°F during primary fermentation. Once the gravity has dropped 3/4ths of the way to the expected final gravity, raise the temperature of the beer by 8-10 degrees for 2-3 days until primary fermentation completes, then lager at 38-42°F for 2-6 weeks. (Reference Final Gravity under 'Beer Specs')

RECIPE DETAILS

8 lbs.	Vienna Malt
1 lb.	Flaked Maize
0.25 lb.	CaraMunich Malt
0.20 lb.	Black Barley

FERMENTABLES

1.0 oz.	Spalt hops, added at the beginning of the 60 minute	boil
1.0 tsp.	Irish moss (<i>optional</i>), added 20 min from the end of the	boil
1.0 oz.	Saaz hops, added 15 min from the end of the	boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Imperial Yeast IMPL09 Que Bueno, Lutra Kveik Dry Yeast, or Saflager 34/70 Dry Yeast

Brewer's Notes: This recipe comes from our very own Steve Kent, who did a deep dive into the style to create this unique and delicious beer! Steve recommends a Hochkurz Mash, or literally "high-short" mash, which is a mash that does a few steps to fully utilize all the different amylase enzymes that are active in the mash. For this beer, mash-in and perform a beta rest at 146F for 30 minutes, then raise the mash temp to an alpha rest at 158F for 30 minutes, followed by a mash-out at 168-170F for 15 minutes. That being said, this beer still turns out wonderfully if employing a single-infusion mash at 148-150F. Salud!

