

## Boston Lager Clone

an All Grain **Vienna Lager** by **gsatterw**

---

### Fermentables

Amount	Fermentable	Use
8.8 lb	2-Row (US)	Mash
0.8 lb	Caramel/Crystal 60L (US)	Mash

### Hops

Amount	Hop	Time
1.6 oz	Tettnanger (US)	60 min
0.5 oz	Hallertau (US)	20 min
0.5 oz	Hallertau (US)	10 min
1.0 oz	Tettnanger (US)	0 min

### Yeasts

Name	Lab/Product
Bohemian Lager	Wyeast 2124

### Mash steps

Step	Heat Source	Target Temp	Time
Protein Rest	Infusion	125.0 °F	5 min
Dextrinization Rest	Decoction	150.0 °F	40 min
Maltose Rest	Decoction	160.0 °F	40 min
Mash-Out	Direct Heat	169.0 °F	5 min

### Stats

#### Batch & Boil

Batch Size	Boil Time
5.0 gal	60 min

### Properties

8/16/2016

<https://www.brewtoad.com/recipes/boston-lager-clone-7/print>

OG

FG

IBU

1.052

1.013

29

ABV

Color

Balance

5.1%

7 SRM ↓

Balanced

