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

NHC GOLD

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 Lallemand 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 C02.

*For more recipes and to join the AHA, visit **HomebrewersAssociation.org**.*

2025 OFFICIAL BEER RECIPE

Ruddles Best Bitter

Recipe courtesy of Alan Dunn, Ruddles Brewery Limited, Langham, Oakham, UK.

When Julia Herz, American Homebrewers Association executive director, asked Charlie Papazian, co-founder of the AHA, what recipe should be featured in 2025, he shared this classic best bitter from his 1997 book Homebrewer's Gold. When drinking the traditional way, he described the beer as a brilliant orange-amber ale with a creamy nitrogen-enhanced head, balancing Kent Goldings hops with subtle caramel malt for a smooth, clean, and highly drinkable session beer. Bonus: it's an extract recipe with steeping grains, approachable for both beginners and advanced brewers.

Batch volume: 5 gallons (18.93 L)
Original gravity: 1.036 (9°P)
Final gravity: 1.008 (2°P)
Color: 12 SRM (24 EBC)
Bitterness: 30 IBU
Alcohol: 3.6% by volume

INGREDIENTS

Malts

- 4 lb. (1.8 kg) British extra light dried malt extract
- 8 oz. (227 g) 90L English crystal malt

Hops

- 4 HBU (113 MBU) whole English Northdown hops @ 60 min
- 3 HBU (85 MBU) whole English Bramling Cross or Wye Challenger @ 60 min
- 5 HBU (142 MBU) whole English Fuggles @ 20 min
- 1 oz. (28 g) whole English Kent Goldings, 2 to 5 min steep @ knockout

Yeast

A neutral, well attenuating ale yeast that does not produce excessive fruitiness. Diacetyl is not desirable.

Additional Items

- ¼ tsp. Irish moss
- ¾ c. corn sugar for priming (bottles) or 1/3 cup corn sugar (keg)

BREWING NOTES

Steep crushed crystal malt in 1.5 gallons (5.7 L) water at 150°F (65.5 C) for 30 minutes. Strain and sparge with enough 170°F (76.5°C) water to finish with 2.5 gallons (9.5 L) specialty grain liquor. Add the dried malt extract and bittering hops and bring to a full and vigorous boil.

Boil 60 minutes. Add flavor hops at 20 minutes. Add Irish moss at 10 minutes. After a total wort boil of 60 minutes, turn off the heat, and rack clear wort into a sanitized fermenter to which 2 gallons (7.6 L) of cold water have been added. If necessary, add additional cold water to achieve a 5-gallon (19-L) batch size.

Chill the wort to 70°F (21°C). Aerate and add an active yeast starter. Ferment for 4–6 days in primary. Then transfer into a secondary fermenter, and chill to 60°F (15.5°C). When secondary aging is complete, prime with sugar, and bottle or keg. Let condition at temperatures above 60°F (15.5°C) until clear and carbonated.

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