



Honey Lager – *The perfect beer for easy drinking in the summer!*

Light lager with a slight honey flavor and subtle hop aroma. Light bodied wit ha dry finish, this beer is perfect for summer nights on the deck with good company. It is a nice beer for those who prefer beers with a light body that go down smooth.

BEER SPECS

Original Gravity:

1.035 —1.037 @ 65% efficiency

1.038 —1.040 @ 70% efficiency

1.041 —1.043 @ 75% efficiency

Final Gravity: 1.011—1.014

IBU: 15-20

ABV%: 2.8% - 4.2%

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 more fermentable wort that will lead to a crisp, dry lager. We suggest a mash temperature of 147° - 149°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 58° - 68°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

- 6 lbs.** 2-Row Brewer's Malt
- 1 lb.** Honey Malt
- 0.50 lb.** Flaked Rice
- 1 lb.** Honey, added during the boil (see boil schedule)

FERMENTABLES

- 0.50 oz.** Cascade hops, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 0.50 oz.** Cascade hops, added 10 min from the end of the boil
- 1 lb.** Honey, added 10 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #2112 California Lager or Saflager S-23 dry yeast

