



May all your fermentations be Great Fermentations!

Lager #1 – A perfect, light golden lager!

A light lager with a very dry finish and subtle spicy Saaz hop aroma. Light and easy to drink, Lager #1 is always a crowd pleaser!

BEER SPECS

Original Gravity:

1.037 —1.039 @ 65% efficiency

1.040—1.042 @ 70% efficiency

1.043 —1.045 @ 75% efficiency

Final Gravity: 1.008—1.011

IBU: 8-12

ABV%: 3.4% - 4.9%

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 low mash temperature is recommended to create a light and easy-drinking beer. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

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

RECIPE DETAILS

8 lbs. 2-Row Brewer's Malt

0.50 lb. Flaked Rice

0.50 lb. Carapils Malt

FERMENTABLES

0.50 oz. Saaz 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. Saaz hops, added 5 min from the end of the boil

BOIL SCHEDULE

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

