



May all your fermentations be Great Fermentations!

Lawnmower Ale – You can drink a few of these and still cut the grass!

A true session beer. Very light bodied with a delicate bitterness. This thirst quencher can be consumed without the fear of getting intoxicated after two drinks!

BEER SPECS

Original Gravity:

1.036 —1.038 @ 65% efficiency

1.038 —1.040 @ 70% efficiency

1.041 —1.043 @ 75% efficiency

Final Gravity: 1.008—1.011

IBU: 12-16

ABV%: 3.3% - 4.6%

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 lawnmower ale. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

7.5 lbs. 2-Row Brewer's Malt

1 lb. Flaked Rice

FERMENTABLES

1.0 oz. Mt. Hood 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

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP001 California Ale, or Safale S-05 dry yeast

