



Lunar Crushable – A light golden lager, specially crafted for brewing with Lunar Crush!

A light lager with a very dry finish and subtle spicy Saaz hop aroma. Light and easy to drink, Lunar Crushable is always a crowd pleaser! We have specially crafted this version to be made with Omega Yeast Labs Lunar Crush, a thiolized® yeast strain for bold thiol expression!

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 50° - 65°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

0.25 oz. Saaz hops, added to the mash

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

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

2.5 oz. Phantasm Thiol Powder, added after the boil, during whirl pool

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL403 Lunar Crush

BREWER'S NOTES: This is a recipe specially formulated for use with Omega Yeast Labs Lunar Crush Yeast, a thiolized® lager strain that can accentuate the thiol compounds in beer, bringing out unparalleled fruit notes! We have moved part of the Saaz addition to the mash, which helps develop these characteristics, and also sell this with Phantasm Thiol Powder, which goes in after the boil, during the whirlpool. Give this a try!

