



The CommUNITY American Lager – A recipe for Big Brew Day 2022!

The CommUNITY American Lager was contributed by April Dove, a homebrewer in South Carolina, using her brewing education to make a difference in the brewing community. A light and easy drinking American Lager, this recipe features a handful of grains and hops that work together in perfect harmony. A beer we can all certainly unite over. Cheers!

BEER SPECS

Original Gravity:

1.047 —1.049 @ 65% efficiency

1.051 —1.053 @ 70% efficiency

1.054 —1.056 @ 75% efficiency

Final Gravity: 1.010—1.013

IBU: 28-32

ABV%: 4.5% - 6.0%

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 to moderate mash temperature is recommended to create a light, easy drinking lager. We suggest a mash temperature of 149° - 151°F.

Fermentation Schedule:

We recommend a primary fermentation of 25 days at 56 - 62°F, ideally around 59°F, if using a standard lager yeast. **If using Lutra yeast**, you can ferment at ale temperatures, anywhere between 65 - 95°F! A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

9.25 lbs. Pilsner Malt

0.50 lb. Flaked Maize

0.50 lb. Honey Malt

0.10 lb. Carapils Malt

1.25 oz. Tettnang hops, added at the beginning of the 60 minute boil

0.5 oz. Saaz hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.25 oz. Hallertau hops, added 15 min from the end of the boil

FERMENTABLES

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL071 Lutra Kveik, White Labs WLP800 Pilsner, or Lallemand Diamond Lager Dry Yeast

