

AMERICAN LAGER (All Grain)

Official NORTHERN BREWER Instructional Document

These are among the most difficult beers to brew because their pale color, low hop rate, and delicate flavor don't hide flaws. The best course of action is to pick a proven recipe and ferment it at the appropriate temperature! Our American Lager's body and flavor are lightened by rice, and yields a straw-colored and clear beer with a snowy head.

O.G: 1.039 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 4 week secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 5.25 lbs Rahr 2-row Pale

BOIL ADDITIONS & TIMES

- 1 oz Saaz (60 min)
- 2 lbs Rice syrup solids (60 min)

YEAST

- DRY YEAST (DEFAULT):

Saflager S-23 Lager Yeast.
Optimum temp: 50-57° F

- LIQUID YEAST OPTION:

Wyeast 2007 Pilsen Lager Yeast.
Apparent attenuation: 71-75%.
Flocculation: medium.
Optimum temp: 48°-56° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Saaz (60 min)

2 lbs Rice syrup solids (60 min)

YEAST

DRY YEAST (DEFAULT):

Saflager S-23 Lager Yeast.
Optimum temp: 50-57° F

LIQUID YEAST OPTION:

Wyeast 2007 Pilsen Lager Yeast.
Apparent attenuation: 71-75%. Flocculation: medium.
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