

WORLD WIDE LAGER (All Grain)

Official NORTHERN BREWER Instructional Document

The next time somebody asks for a Heineken, politely suggest a bottle of your own World Wide Lager instead. Engineered to satisfy fans of the Green Bottle as well as your own more exacting tastes, this kit exhibits the refined, dry maltiness and crisp hopping of a choice Northern European pilsner with none of the light-struck off-flavors or import prices. Straw-gold with a medium-light body, fresh malt flavor and spicy hop aromatics, and a dry finish.

O.G: 1.049 READY: 2 MONTHS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 10 lbs Belgian Pilsner
- 0.25 lbs Simpsons Caramalt

BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)
- 0.5 oz Saaz (10 min)
- 0.5 oz Saaz (1 min)

YEAST

- **DRY YEAST (DEFAULT):**
SAFLAGER S-23.
Optimum temperature: 60-72°F
- **LIQUID YEAST OPTION:**
WYEAST #2042 DANISH LAGER YEAST.
Optimum temperature: 46-56°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz German Perle (60 min)

0.5 oz Saaz (10 min)

0.5 oz Saaz (1 min)

YEAST

DRY YEAST (DEFAULT):

Saflager S-23.

Optimum temperature: 60-72°F

LIQUID YEAST OPTION:

Wyeast #2042 Danish Lager Yeast.

Optimum temperature: 46-56°F