

LIGHT LAGER

Boil Time: 30 minutes
ABV: 3.5%
OG: 1.035
FG: 1.008
IBU's: 10
SRM: 3
COLOR: Pale Straw
TEMP: 64-68°F (18-20°C)
READY: 2-4 Weeks

Brew Date: ____/____/____

Original Gravity: 1.0____

Final Gravity: 1.0____

Fermentation Temp: _____

Notes: _____

This Light Lager is a crisp and refreshing beer with a light body, clean finish, and subtle bitterness provided by European hops. This kit uses Mangrove Jack's Californian Lager Yeast which produces a clean and neutral lager profile at ale fermentation temperatures.

This beer is perfect for a hot day when served in a pilsner glass around 38°F (1°C), and pairs well with grilled shrimp or chicken, margherita pizza, nachos, garden salad, and Swiss cheese or fresh Mozzarella.

YOUR KIT SHOULD INCLUDE:

Malt Extract:

- 3.3 lb Briess Pilsen Light LME
- 1 lb Briess Pilsen Light DME
- 1 lb Rice Syrup Solids



Yeast:

- Mangrove Jack's M54 Californian Lager



Hops:

30 minutes: 1 oz Hersbrucker Hop Pellets



Other:

- 5 oz Priming Sugar
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before you brew, make sure that you have the following:

- A homebrewing equipment kit suitable for brewing 5 gallon batches of beer
- Homebrew specific cleanser and sanitizer
- A brewing kettle with at least a 16 quart (4 gallon) capacity
- Access to clean running water
- A stove or burner
- A dark, temperature stable place to keep the fermenter

You may also need:

- A wort chiller
- A dial or digital thermometer capable of measuring of 32-212°F (0-100°C)
- Approximately two cases of empty brown pop-top bottles
- Bottle caps and capper

BREW DAY

BREWING:

1. Add between 2.5 gallons (9.5 liters) and 5 gallons (19 liters) of cool water to your brew kettle, making sure that at least 1 gallon (4 liters) of space remains within the kettle, and begin heating the water.
2. Once your brew kettle has reached a boil, turn off the heat, and allow the bottom to cool for a minute.
3. Slowly stir the bag of Dry Malt Extract and Rice Syrup Solids into the kettle, making sure they are completely dissolved before turning the heat back on, otherwise they may scorch. Turn the heat back on, and bring your boiling kettle to a rolling boil.
4. Set a timer for 30 minutes, and add 1 oz of Hersbrucker hop pellets to your brew kettle.
5. Boil for 30 minutes, then turn your burner off. Wait 1 minute for the bottom of your kettle to cool, then stir in the 3.3 lb jar of Liquid Malt Extract. Let sit for 5 minutes, then stir again to ensure that the Liquid Malt Extract is completely dissolved.
6. Proceed to cool and ferment your wort.



COOLING:

11. Cool your wort with a wort chiller (if you have one) or by placing your covered brew pot in an ice bath until the outside of your kettle is no longer warm to the touch.
12. Pour the cooled wort into a sanitized fermenter and add cool water to bring the volume up to just over 5 gallons.

FERMENTATION:

13. Take a sample and use your hydrometer to take an Original Gravity reading, mark this reading in your notes.
14. Carefully cut open your sachet of yeast, sprinkle it over your wort, and seal your fermentation vessel. Do not stir.
15. Place your fermentation vessel in a cool, dark place that will maintain a temperature of 64-68°F (18-20°C).
16. You should see signs of fermentation activity within 12 to 48 hours. Allow your beer to ferment for 7 days.
17. After 7 days, transfer into your secondary fermenter. Wait 7 more days before checking your Final Gravity.



BOTTLING DAY

18. When you have verified that fermentation is complete, sanitize your bottles, siphoning, and bottling equipment.
19. Prepare your priming solution by dissolving the 5 oz of priming sugar into 2 cups (1 pint) of boiling water.
20. Pour your priming solution onto the bottom of your bottling bucket, then transfer your beer into your bottling bucket.
21. Fill bottles with beer until your bottling bucket is empty, capping bottles as you go.
22. Store the bottles in a dark place at room temperature for 14 days to allow them to carbonate.
23. Chill your bottles in the fridge for a few hours before serving by pouring your beer into a glass.
24. If your beer seems under-carbonated, allow it to remain at room temperature for another week.

