

Light American Lager

Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

3lbs Pilsen Light DME	60 minute boil
2lbs Rice Syrup solids	60 minute boil
1oz Czech Saaz hops	60 minute boil
Lager Yeast	Ferment at 55F, then lager 4-6 weeks

Additional Notes:

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium-High carbonation (2.8-3.3 volumes of CO₂).

Weight Measurements: 6oz corn sugar, or 5.8oz table sugar.

Volume Measurements: 1-1/3 cups Corn Sugar (loose, fluffed), 1 cup Corn Sugar (packed), or 3/4 cup table sugar.

Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

RiteBrew.com

Packed On: 12/9/2020

Typical Analysis:

OG: 1.044

Color: 4 SRM

IBU: 11 - ABV: 4.3%