

# Winter 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

1lb Caramel Malt 60L	Steep 20 minutes at 155F
3.3lbs Gold LME	60 minute boil
3.3lbs Amber LME	60 minute boil
1lb Wheat DME	60 minute boil
1lb Corn Sugar	60 minute boil
1oz Goldings hops	60 minute boil
3 Cinnamon sticks	15 minute boil
1oz Bitter Orange Peel	15 minute boil
1oz Tettnanger hops	10 minute boil
1oz Hallertau hops	Steep 10 minutes after boil, before cooling
Lager Yeast	Ferment at 54F, then lager

## Additional Notes:

### Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium carbonation (2.3-2.7 volumes of CO<sub>2</sub>).

Weight Measurements: 4.5oz corn sugar, or 4.3oz table sugar.

Volume Measurements: 1 cup Corn Sugar (loose, fluffed), 3/4 cup Corn Sugar (packed), or 1/4+1/3 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: 1.065  
Color: 15 SRM  
IBU: 40 - ABV: 6.4%