

German Light Lager



This light lager is a typical beer from Bavaria, a well-known area of Germany.

This very pale lager is sometimes slightly gilded.

This medium bodied beer is slightly sweet and has a malty character.

Its hopped flavour makes it a very pleasant and light lager.

Ingredients

Malt

Pilsner	90%
Acidulated Malt	5%
Carahell [®] or equivalent	5%

Choose a pale malt to give a colour between 2.5 to 3.5 EBC (SRM 1.2-1.9) CARAHELL[®] is a registered trademark of Weyermann Specialty Malts.

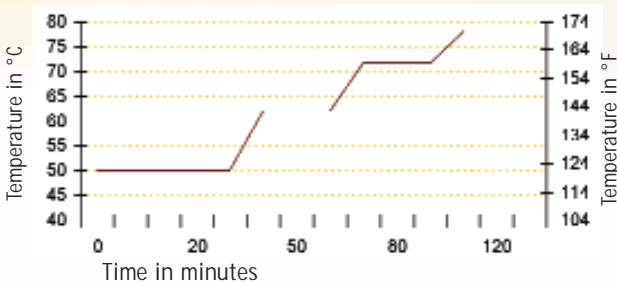
Hops

Hallertauer (10 % alpha acids) Hallertauer Hersbrucker (4-6% alpha acids)

Yeast(s)	g/hl	Oz/gal
Saflager W-34/70	100	0.13



Mashing Temperature 120 minutes infusion



Fermentation temperature

Start temperature at 12°C /53.6°F and allow to rise at 14°C (57.2°F) Allow the diacetyl to rest for 24 hours at the end of fermentation prior to yeast removal.

Lagering

3 weeks at 3°C /37.4°F. Serve at 7-10°C/45-50°F

Step 1. Mash in at 50°C (122°F), rest for 30 minutes.

Step 2. Raise mash temperature at 62°C (143°F), rest mash for 20 minutes.

Step 3. Raise mash temperature at 72°C (161.6°F), rest mash for 20 minutes.

Step 4. Pump at 78°C (172°F)

Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.