

## RECIPE INSTRUCTIONS:

# Post War American Light Lager

Batch Size: 5 gal  
Alcohol: 4.0% alc./vol.  
Colour: 2.5 (SRM)  
Bitterness: 11.8 IBU  
Original Gravity: 1.037

### KIT INCLUDES:

#### GRAIN

- 6lb 2-Row Malt
- 2lb Flaked Corn

#### HOPS

- 1.25oz Saaz

#### YEAST

- Saflager W-34/70 or White Labs WLP840 American Lager

### NOT INCLUDED

#### BUT REQUIRED:

- Priming sugar (dextrose or table sugar)
- Sanitizer
- Basic brewing equipment
- Mash tun
- Fermentation Control

### FERMENTATION SCHEDULE:

1. Pitch yeast at 18°C
2. When yeast takes off gradually lower to 12°C for 14 days
3. Raise to 18°C for 2 days
4. Gradually lower to 1-2°C for 6 weeks
5. Bottle or keg

Post War American Light Lager represents an era in North American beer history where consumer preference shifted to light body, low carb, lightly hopped lagers brewed for mass appeal and consumption. This beer is highly carbonated with little malt and hop aroma. It has a smooth accessible flavour and is perfect for frat parties and fishing trips with your uncle Ned.



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## 1 DAY 1

### Pre-Brew

- Remove yeast from the refrigerator.

### Mash

- Heat 3.3 gal (12.5L) of water to 69°C and pour into mash tun.
- Slowly pour in the grist. Stir well.
- The mash temperature should now be close to 64°C. If it's not apply hot or cold water until the temperature stabilizes to 64°C.
- Cover the mash tun and let the mash rest for 75min.
- Prepare your sparge water in a separate pot by heating 7.4 gal (27.9L) of water to 75°C.
- Timer: 0min.

### Lauter

- *CAUTION! Be careful, everything from now on is hot.*
- Strain the liquid wort from the mash tun into the boil kettle. While straining sprinkle water (fly sparge) over the grain bed with 7.4 gal (27.9L) of water at 75°C. Sprinkle water at the same rate as the straining wort until all water has been added.

### Boil

- Heat the wort to a boil.
- When wort reaches a boil start the timer at 60min. Add 0.75oz Saaz hops.
- With 10min remaining, add 0.5oz Saaz hops to the boil.
- Timer: 0min. Remove from heat source to end boil.

### Fermentation

#### PRIMARY FERMENTATION

- Quickly cool the wort to approximately 20°C. An immersion chiller is ideal but an ice bath works too.
- *IMPORTANT! Sanitize anything that will be used from this point forward.*
- Pour or rack (see tip 1) the cooled wort into your fermenter while making lots of splashes to ensure good oxygenation. Be sure to leave any trub behind. NOTE! This is the only time when oxygen is good.
- If required add cold tap water until the volume reaches 5 gal (18.9L).
- Using a hydrometer take a specific gravity (SG) reading of the wort and record the result. Also record the potential alcohol %.
- Pitch the yeast when the wort has reached 18°C. Be sure to follow the directions on the yeast package.
- Seal the fermenter. Place a rubber stopper and airlock into the hole of the fermenter lid. Add water to the airlock until it reaches the fill line.
- Place the fermenter in your fermentation chamber at 18°C.

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### TIPS:

- A great way to start the siphon is by using a sanitized turkey baster or an Auto-Siphon. Do not use your mouth to begin suction.

### TERMS:

Grist	milled grain
Rack	transfer wort
SG	specific gravity
OG	original gravity
FG	final gravity
Mash	grist and water
Wort	pronounced <i>wert</i> , it's the liquid extracted during the mash process

- 3-15 hours later active fermentation should begin. At this stage bring the temperature down to 12°C at a rate of 3°C per day.

## 2 DAY 14

### Diacetyl Rest

#### PRIMARY FERMENTATION

- Raise temperature to 18°C for 2 days.

## 3 DAY 16

### Lagering

#### SECONDARY FERMENTATION

- **IMPORTANT!** Sanitize anything that will be used during this stage.
- **IMPORTANT!** Be sure not to introduce oxygen by splashing or agitating the beer.
- Carefully rack the beer into a second fermenter. Replace the bung and airlock and return to fermenter chamber.
- Gradually lower the temperature at a rate of 3°C per day until 1-2°C is reached and hold for 6 weeks.

## 4 DAY 64

### Bottling

- **IMPORTANT!** Sanitize anything that will be used during this stage.
- **IMPORTANT!** Be sure not to introduce oxygen by splashing or agitating the beer.
- Using a hydrometer take an SG reading and record the result. Also record the potential alcohol %. To calculate the percentage of alcohol see tip 2.
- Mix your choice of priming sugar (see below) with 2 cups of water.
  - Corn Sugar (Dextrose) – use 5.9oz or
  - Table Sugar (Sucrose) – use 5.4oz
- Bring the solution to a boil and pour into a 5 gallon pail (bottling bucket).
- Carefully rack the beer into the bottling bucket. Gently stir the mixture.
- Carefully fill and cap the bottles.
- Store the bottles at room temperature in a dark area for 3-4 weeks.



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## 4 DAY 85-92

### Serving

- After 3 weeks pop one open and try it. Pour the beer into a glass leaving sediment in the bottle. Observe head formation, head retention, and carbonation. If it's not yet to your liking wait another week or two and try one again.
- When it's ready move the beer to a cool or cold location and enjoy!



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