

CHAMPAGNE LAGER

AMERICAN LAGER RECIPE

INGREDIENTS

- 14.0 lb (6.35 kg) Pilsner malt
 - 1.5 oz (43 g) Hallertau whole hops, 3.4% a.a. (60 min)
 - 1.0 oz (28 g) Hallertau hops, 3.1% a.a. (15 min)
 - Wyeast 2112 California Lager yeast
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INFORMATION

10 Gallon Batch - 2006 NHC Award Winner

OG: 1.040
FG: 1.007
ABV: 4.33%

INSTRUCTIONS

STEP ONE

Mash at 152° F (67° C) and hold for 60 minutes. Pitch at 62° F (17° C).

STEP TWO

Primary fermentation for 10 days at 62° F (17° C).

STEP THREE

Secondary fermentation for 7 days at 68° F (20° C).

STEP FOUR

Force carbonate to 2.7 vol CO₂.

