

AMERICAN LAGER

American lager is a beer brewed to be a thirst quenching and refreshing beverage with a flavor and aroma that's barely there. There's a remarkable amount of skill in making a consistently thirst-quenching American Lager. There's not an abundance of any flavor — hops, malt, water, alcohol — so any flavor that's accidentally introduced, either by contamination or fermentation controls, is magnified and screams failure. Your ingredients, your process, your yeast vitality, and your fermentation control all matter. Nothing will test your skills as a brewer more than brewing a clean American Lager.

BJCP Style Guidelines

OG: 1040 - 1050 FG: 1004 - 1010
ABV: 4.2 - 5.3
IBU: 8 - 18 SRM: 2 - 4

APPEARANCE: VERY PALE STRAW TO MEDIUM YELLOW COLOR. A WHITE, FROTHY HEAD THAT SELDOM PERSISTS. VERY CLEAR.

AROMA: LOW TO NO MALT AROMA, ALTHOUGH IT CAN BE PERCEIVED AS GRAINY, SWEET OR CORN-LIKE IF PRESENT. HOP AROMA MAY RANGE FROM NONE TO A LIGHT, SPICY OR FLORAL HOP PRESENCE. WHILE A CLEAN FERMENTATION CHARACTER IS DESIRABLE, A LIGHT AMOUNT OF YEAST CHARACTER (PARTICULARLY A LIGHT APPLE CHARACTER) IS NOT A FAULT. LIGHT DMS IS ALSO NOT A FAULT.

FLAVOR: RELATIVELY NEUTRAL PALATE WITH A CRISP AND DRY FINISH AND A MODERATELY-LOW TO LOW GRAINY OR CORN-LIKE FLAVOR THAT MIGHT BE PERCEIVED AS SWEETNESS DUE TO THE LOW BITTERNESS. HOP FLAVOR RANGES FROM NONE TO MODERATELY-LOW LEVELS, AND CAN HAVE A FLORAL, SPICY, OR HERBAL QUALITY (ALTHOUGH OFTEN NOT STRONG ENOUGH TO DISTINGUISH). HOP BITTERNESS AT LOW TO MEDIUM-LOW LEVEL. BALANCE MAY VARY FROM SLIGHTLY MALTY TO SLIGHTLY BITTER, BUT IS RELATIVELY CLOSE TO EVEN. HIGH LEVELS OF CARBONATION MAY ACCENTUATE THE CRISPNESS OF THE DRY FINISH. CLEAN LAGER FERMENTATION CHARACTER.

MOUTHFEEL: LOW TO MEDIUM-LOW BODY. VERY HIGHLY CARBONATED WITH SLIGHT CARBONIC BITE ON THE TONGUE.

CHARACTERISTIC INGREDIENTS: TWO- OR SIX-ROW BARLEY WITH HIGH PERCENTAGE (UP TO 40%) OF RICE OR CORN AS ADJUNCTS.

