



Sharp

Irish Lager (AG)

RECIPE STATS

Est. SG: 1.049

Est. FG: 1.011

IBU: 14.1

SRM: 4.3

ABV: 5.0%

INGREDIENTS

4 lbs Maris Otter

3 lbs Golden Promise

2 lbs Flaked Corn

2 oz Hallertau Hops

1 oz Saaz Hops

S-23 Dry Lager Yeast

or

BRY-97 Dry Ale Yeast

MASH SCHEDULE

Heat 14.5 quarts of water to 169°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Fly sparge with 3.5 gallons of 168°F water, or finish the mash as you wish.

BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Follow the hop schedule as indicated below.

1 oz Hallertau @ 60 minutes

1 oz Hallertau @ 5 minutes

1 oz Saaz @ 5 minutes

FERMENTATION GUIDELINES

Chill wort to 70°F and pitch yeast. Top up water to 5 gallons.

If using lager yeast, once fermentation starts, drop the temperature of your fermenter down 10 degrees per 12 hours down to 50°F and ferment until FG is reached.

If using ale yeast, let fermentation occur at room temperature, somewhere between 68-75°F for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight.