

Local Lager

RECIPE STATS

Est. SG: 1.043-1.048

Est. FG: 1.010-1.015

IBU: 21

SRM: 7

ABV: 5%

INGREDIENTS

8.25 lbs Epiphany Munich
Malt

5 oz Epiphany Melanoiden
Malt

1.5 oz Epiphany Chocolate
Malt

6.4 oz Acidulated Malt

1 oz. Northern Brewer Hops

Saflager W-34/70

(Substitute ale yeasts:
Wyeast 1056 American Ale,
US-05 American Ale Yeast,
or a similar strain.)

MASH SCHEDULE

Heat 11.5 quarts of water to 165°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Fly sparge with 5 gallons of water at 168°F.

BREWING SCHEDULE

Top off brew pot to reach 6.5 gallons. Bring wort a low rolling boil, and boil for 60 minutes. Follow the hop schedule as indicated below.

HOP ADDITIONS

0.75 oz @ 60 minutes

0.25 oz @ 5 minutes

FERMENTATION GUIDELINES

Chill wort to 65°F-70°F and pitch yeast. Ferment for 2 weeks at 67°F. If you lack temperature control or the means to lager your beer, replace the suggested yeast with a clean fermenting ale yeast and stick your fermenter in the coolest part of your home. You will still get a fine beer for your efforts!

BREWDAY

NOTES: