

247 Real American Lager 5 Gallon All Grain

American Lager (1 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 03 Mar 2021
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 507.39 ml warm water and add optional 25.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.87 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.73 gal	12/20 water	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	2	77.2 %	0.55 gal
1 lbs 3.0 oz	Rice, Flaked (1.0 SRM)	Grain	3	13.1 %	0.09 gal
14.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	4	9.7 %	0.07 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11.33 qt of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.04 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.041 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	5	13.4 IBUs	-
0.50 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	6	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.047 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.0 pkg	SafLager West European Lager (DCL/Fermentis #S-23) [23.66 ml]	Yeast	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.047 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 03 Mar 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 07 Mar 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 17 Mar 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 16 Apr 2021 - Drink and enjoy!

Notes