

247 Real American Lager 5 Gallon Extract

American Lager (1 B)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 03 Mar 2021
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 536.78 ml warm water and add optional 26.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
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Water Prep

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

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 3.67 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.076 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	2	13.6 %	0.08 gal
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	3	86.4 %	0.53 gal
1.50 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	4	14.6 IBUs	-
0.50 oz	Saaz [3.75 %] - Boil 0.0 min	Hop	5	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.049 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	6	-	-

- Measure Actual Original Gravity _____ (Target: 1.049 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.013 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