

# 260 Beach Day Lager 5 Gallon Extract

American Light Lager (1 A)

**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:** 12 May 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 3720.58 ml warm water and add optional 186.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 1.06 gal
- Steep Grain Weight: 1 lbs 1.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 1.0 oz	Carapils 6-Row (Briess) [Steep] (1.3 SRM)	Grain	1	14.3 %	0.08 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 6 lbs 6.0 oz
- Boil Fermentables Volume: 0.53 gal
- Est Boil Water Addition: 2.68 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.066 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	2	85.7 %	0.53 gal
0.50 oz	evergreen [7.00 %] - Boil 60.0 min	Hop	3	10.0 IBUs	-
0.50 oz	evergreen [7.00 %] - Boil 10.0 min	Hop	4	3.6 IBUs	-
0.50 oz	evergreen [7.00 %] - Boil 0.0 min	Hop	5	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.043 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
1.0 pkg	SafLager German Lager (DCL/Fermentis #S-189) [23.66 ml]	Yeast	6	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.043 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

### Fermentation

- 12 May 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 16 May 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 26 May 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 25 Jun 2021 - Drink and enjoy!

### Notes