Clear Lake Lager

940 S. Spruce St. Burlington WA, 98233 360-293-0424

A pale/ gold colored Helles style lager features a slightly sweet malt flavor mixed with noble hops.
OG=1.048, F.G.=1.012, ABV=4.8%, IBU=19

KIT INVENTORY
*Store liquid yeast and Hops in the refrigerator
Steeping grains:
.75 lb. Crystal 10
.5 lb. Munich
Extracts:
6.6 lb. Pilsen Light liquid malt extract (LME)
Hops:
1 oz. Hallertau Mittelfruh (60min)
1 oz. Hallertau Mittelfruh (5min)
Yeast:
1st choice Wyeast- 2124 Bohemian lager (45-68°F)
Bottling Primer:
5 oz. Priming Sugar (Corn Sugar)

BREWING INSTRUCTIONS
(Read completely before brewing)

1. Activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
2. Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min. remove the grain bag and discard.
3. Add all **extracts** to the kettle. To avoid scorching, do your best to fully dissolve extracts before applying direct heat. You now have wort (unfermented beer). Bring your wort to a boil watching carefully for a boil over. You now have wort (unfermented beer), bring your wort to a boil (watching carefully for a boil over).
4. Add **1 oz. Hallertau Mittelfruh**. Set timer for **60** minutes.
5. With **5** minutes remaining, add **1 oz. Hallertau Mittelfruh**
6. After **60** minutes, turn off heat, remove kettle from heat, cover with lid and cool as quickly as possible to 100F. (Use a wort chiller or make an ice bath in your sink.)
7. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100°F wort. Using additional cold water, top up the volume to 5 gallons.
8. Add (pitch) **yeast** when the temperature of the wort is between 65°F and 72°F. Stir or shake well to oxygenate your wort.
9. Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark until airlock activity slows to a bubble every 30-45 seconds. Primary fermentation should take 7-10 days. Do your best to ferment within the temperature range of your yeast.
10. Before transferring your beer to a secondary fermenter, raise the temperature to the ale range(60-70°F) for 2-3 days. The purpose is to allow the yeast to reabsorb the diacetyl (tastes like movie theatre butter) that is naturally produced during fermentation.
11. Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish fermenting and clear. (approx. 1-2 weeks). After transferring, chill your beer to lager temperatures to condition for 2 to 8 weeks.
12. Prepare to bottle by boiling 5 oz. of **Bottling Primer (Corn sugar)** in 1 pint of water, pour this mixture into the bottling bucket.
13. Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the bottling sugar evenly (avoid splashing). Fill and cap bottles immediately.
14. Allow the bottles of beer to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

TIPS & TRICKS

Lagers require additional yeast, please make an appropriate yeast starter, or purchase an additional yeast package

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Notes:_____
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