



# Clear Lake Lager

320 E Fairhaven, Burlington WA, 98233, 360-293-0424

## Helles Lager

A pale/ gold colored Helles style lager features a slightly sweet malt flavor mixed with noble hops.

**OG=1.053, F.G.=1.012, ABV=5.3%, IBU=16**

## KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator

### Grain Bill

10 lb. Bestmalz Pilsner

.5 lb. Briess Bonlander Munich10

.75 lb. Briess Crystal 10

### Hops:

1 oz. Hallertau Mittelfruh (60min)

1 oz. Hallertau Mittelfruh (5min)

### Recommended Yeasts:

Wyeast 2124

Imperial Labs Global

### Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

## BREW DAY

Mash 152°F (66°C) for 60 min.

Sparge to achieve 6.5 gallons

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 45-68°F (7-20°C)

## TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation. Add Irish moss or Whirlfloc to your boil for the last 15 min. for better clarity. (Not included in the kit). Lagers require additional yeast, please make an appropriate yeast starter, or purchase an additional yeast package. **Diacetyl Rest:** Before transferring your beer to a secondary fermenter, raise the temperature to the ale range(60-70F) 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. After transferring, chill your beer to lager temperatures to condition for 2 to 8 weeks.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	