

From the kitchen of David and Jennifer Deaven

6. Cool with chiller to 55F into fermentation vessel, pitch
(G) and maintain at 50F.
7. After krausen falls, rack to secondary and lager at
40-45F for a few weeks.
Servings: 40
\$Id: house_lager.v 1.3 2020/02/01 03:11:52 deaven Exp \$

Beer/House Lager

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- A: 9.5# pale 2-row malted barley, crushed
1/2# cara-pils, crushed
1t gypsum
10qt water at 130F
B: 5qt water at 200F
C: 20qt water at 170F
D: 1.5oz Hallertaur hops
E: 0.5oz Hallertaur hops
F: 0.5oz Hallertaur hops
G: Wyeast #2308 (Munich Lager)
1. Combine (A) in mash tun. Dough-in at 122F and hold 15min for protein rest.
 2. Add (B), bring to 150F and hold 45min.
 3. Bring to 158F and hold until starch conversion is complete; mash out at 168F.
 4. Sparge with (C), collect 7gal into brewpot.
 5. Add (D) and boil 60 minutes, (E) and boil 30 minutes, add (F) during last 1 minute.

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