

*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  
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## 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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