

From the kitchen of David and Jennifer Deaven

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- Servings: 40
41F under CO2.
7. After krausen falls, rack to secondary and lager at 41F for 4 days, then rack to keg and continue lagering at 41F under CO2.
6. Cool with chiller to 60F into fermentation vessel, pitch (G) and maintain at 50F.
add (F) during last 1 minute.

Beer/Northern 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 Northern Brewer hops
E: 0.5oz Northern Brewer hops
F: 0.5oz Northern Brewer 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 approximately 7 gal into brew-pot.
 5. Add (D) and boil 60 minutes, (E) and boil 30 minutes,



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