

# American Lager (All Grain)

America's most-popular beer style is pale, clean, and thirst quenching. Ours uses European malt and hops for a superior light lager, but stays true to style featuring crisp drinkability with just a hint of malt and hops.

## Ingredients

9 lb. Briess Pale  
1 lb. Rice Syrup Solids

1½ oz. Mt. Hood Hop Pellets (Bittering) with 60 minutes left in the boil.  
½ oz. Mt. Hood Hop Pellets (Flavoring) with 15 minutes left in the boil.

Wyeast # 2112 California Lager

2 Muslin Bags  
5 oz Priming Sugar (for bottling)

## Statistics

Original Gravity	1.051
Final Gravity	1.016
Alcohol Content	4.7%

## Procedure

A *few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 20 minutes left in the boil, remove the kettle from the heat and add the Rice Syrup Solids. Stir in completely and return to the heat.
4. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
5. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
6. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
7. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
8. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

## Keystone Homebrew Supply

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