

Pennsylvania Amber Lager

You know this beer. This ubiquitous beer is an homage to the classic lager from the oldest brewery in the United States. Known simply as “Lager” anywhere in the Delaware Valley, this is a crisp, easy-drinking amber lager with a lot more flavor than your typical pale fizzy American “pilseners”. The expert R&D team at Keystone Homebrew went to great lengths to pull off this clone recipe (think 30-racks of cans and a weekend down the shore). Fortunately for you, the go-to session beer of Pennsylvania is now available to brew at home.

Ingredients

4.0 lb Briess Golden Light DME
1.25 lb Briess 2 row malt*
1.0 lb Flaked Corn*
0.75 lb Briess Caramel Malt 80L*
0.5 lb Corn Sugar**

Statistics

Original Gravity	1.045
Final Gravity	1.012
Alcohol Content	4.4%

0.5 oz. Cascade Hop Pellets with 60 minutes left in the boil.
0.5 oz. Cluster Hop Pellets with 10 minutes left in the boil.

Wyeast 2112 California Lager, WLP810 San Francisco Lager, or Mangrove Jack's M54 Californian Lager

1 Large Grain Bag

* The malted grains are all **crushed together** in the clear plastic bag.

** Reserve for the last 5 minutes of the boil.

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 basic homebrewing techniques, so these procedures are abbreviated.

1. Take 2.5 gallons of cold, chlorine free water (keep enough head space to avoid boil-overs) and add 2lbs of the dry malt extract. Stir or whisk until it dissolves completely. Heat slowly to 150°F
2. Place grains in the large grain bag and add them to your brew kettle. Steep the grains in hot water (about 145° – 155°F) to extract flavor and color — do not allow to boil. After about 30 minutes, remove the grain bag and then bring the water to a boil. Keep an eye on the pot to avoid a boil-over as the wort starts to boil.
3. Once boiling and the foam has settled, place 0.5 oz of Cascade hops into a muslin bag, add to the pot, and set your timer for 1 hour.
4. After 50 minutes of boiling, add 0.5 oz of Cluster hops into a muslin bag and add to the pot. You may also add ½ teaspoon of Irish moss, or 1 Whirlfloc tablet, to help keep chill haze out your beer (optional).
5. After 60 minutes of boiling, turn off the heat. Add the 0.5 lb bag of corn sugar to the pot alongside the remaining dry malt extract. Stir or whisk until completely dissolved. Remove the hop bags from the kettle.
6. Chill wort in an ice bath or with a chiller to 60° – 70°F, the lower the better. At this point everything that touches the beer *must* be clean & sanitized.
7. Once chilled, pour 2 gallons of cold, dechlorinated water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
8. Make sure the wort is below 70°F before adding yeast. Take a hydrometer reading and record it. Add the yeast.
9. Store the fermenter where the temperature will be a fairly constant 60° – 65°F. After 3 days of fermentation, allow the beer to warm up 5°F-10°F. After 10-14 days, the beer should be ready to bottle. A hydrometer reading is a great way to determine when the fermentation is done – if it is at a stable gravity for 2-3 days in a row, it is ready to package.
10. When ready to bottle, siphon 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

435 Doylestown Rd, Montgomeryville, PA 18936
(215) 855-0100 sales@keystonehomebrew.com