



## Beechwood Lager

Style: American Lager

Here's a brew for all those armchair quarterbacks out there. This "Bud" style beer is the recipe for those who like to stay with a light, thirst quenching beverage. Great for a hot summer day in the backyard!



## Ingredients

| <u>GRAINS</u> | <u>AMOUNT</u> | <u>EXTRACTS</u> | <u>AMOUNT</u> | <u>HOPS &amp; SPICES</u>     | <u>AMOUNT</u> |
|---------------|---------------|-----------------|---------------|------------------------------|---------------|
| Flaked Rice   | 0.75 lb       | Pale            | 1.0 qt        | <b><u>Bittering Hops</u></b> |               |
| Munich        | 1.5 lb        | Adjunct         | 0.75 qt       | Liberty                      | 0.75 oz       |
|               |               |                 |               | Cluster                      | 0.5 oz        |
|               |               |                 |               | <b><u>Finishing Hops</u></b> |               |
|               |               |                 |               | Liberty                      | 0.75 oz       |
|               |               |                 |               | Irish Moss                   | 1 Scoops      |

**Yeast Type:** Saflager **Yeast Description:** A neutral / clean lager yeast.

## Brewing Instructions

- 1** Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.
- 2** Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**
- 3** When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.
- 4** When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).
- 5** After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.