



Dutch Gold Lager

Style: European Lager

This is another mild interpretation of a European lager style. Dutch Gold is a great choice for those brewers looking to emulate the dry, malty, lightly hopped lagers of Holland and southern Germany, such as Heineken.



Ingredients

| <u>GRAINS</u> | <u>AMOUNT</u> | <u>EXTRACTS</u> | <u>AMOUNT</u> | <u>HOPS & SPICES</u> | <u>AMOUNT</u> |
|---|---------------|-----------------|-----------------------|------------------------------|---------------|
| No grains. Bring kettle to a boil and go to step 2 below. | | Pale Adjunct | 1.5 qts. 0.66 qts. | | |
| | | | | <u>Bittering Hops</u> | |
| | | | | Perle | 0.5 oz. |
| | | | | Cluster | 0.5 oz. |
| | | | | <u>Finishing Hops</u> | |
| | | | | Hallertau | 0.50 oz. |
| | | | | Irish Moss | 1 Scoops |

Yeast Type: Saflager **Yeast Description:** A clean / neutral fermenting 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.