



Manchester Honey Lager

Homebrew
5 Gallons

Style: Lager

If you're looking to take a step up from lighter lagers and expand your horizons, but don't want to stray too far, here's the beer for you. This brew is smooth, malty, with moderate alcohol and very little hop "presence".



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Crystal 40L	0.5 lbs.	Pale	1.5 qts.	<u>Bittering Hops</u>	
Munich	0.5 lbs.	Adjunct	0.5 qts.	Cascade	0.75 oz.
		Honey	0.5 qts.	Hallertau	0.25 oz.
				<u>Finishing Hops</u>	
				Hallertau	0.25 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.