

American Lager – Extract Only Kit

Ingredients:

2 – Cans Briess Golden Light or 6.6# Northwestern Gold Malt Extract

0.4 – Ounces Magnum Hops

1.5 - Ounces Cascade Hops

1 Vial of White Labs WLP840 – American Lager yeast
or 1 pack Fermentis S-23 Dry Lager Yeast

Notes:

This kit does not include priming sugar – if bottling, you can prime with corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer.

This kit will make a 5 gallon batch of American Lager Beer

Brew Instructions:

Fill your brew pot ½ full of water and bring to a boil

Turn off the heat; pour in the malt extract and stir until completely dissolved

(This step helps to prevent scorching)

Top off the brew pot with hot water to within 4" of the lip & turn the heat back on

When the wort reaches boil, add 0.4 ounces of the Magnum hops (bittering hops)

(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)

Boil for 55 minutes and add 1.5 ounces of the Cascade hops (flavoring & aroma hops)

Boil for an additional 5 minutes and immediately turn off the heat

Pour the wort into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible

Top off your fermenter with cold water to make a total of 5 gallons

Cover the fermenter and let cool

Fermentation:

When your wort reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial

Pour the yeast into the wort and immediately cover with an air lock

Let sit overnight at room temperature or until the yeast starts, then drop your fermentation temperature down to 55 degrees F

Ferment for 7 - 14 days or until fermentation stops

Lagering:

Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit at 45 degrees for at least 28 days

If Naturally Conditioning (Bottling):

Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible

Dissolve ¾ cup of corn or table (priming) sugar in one cup of water and bring to a boil

Pour the priming sugar into the beer and stir

Bottle your beer, leaving a ½" - ¾" head space in each bottle

If Force Carbonating (Kegging):

Transfer the beer into a sanitized keg and apply CO2 to carbonate