

THB Lager

Saturday, 21 February 2009

Category Lager Amber

Recipe Type All Grain

Fermentables

7 lbs cracked lager malt

5 lbs amber dry malt extract

Hops

2 oz Talisman leaf hops

.5 oz Hallertauer leaf hops

1 oz Willamette hops pellets

Other

1 tsp gypsum

2500 mg ascorbic acid

1 tsp Irish moss

Yeast Red Star lager yeast

Procedure: Add grain to 2-1/2 gallons of 170 degree water giving an initial heat of 155 degrees and a pH of 5.3. Maintain temperature at 130-150 degrees for 2 hours. Sparge. Bring to boil. Add extract, and Talisman hops. In last 20 minutes add Irish moss. In last 10 minutes add Hallertauer hops. Strain wort and cool. Add Willamette pellets for aroma. Pitch yeast