

Snow Bank Lager

Saturday, 28 March 2009

Category Lager

Recipe Type Partial Mash

Fermentables

7 lbs. American six row malt (80%)

1.75 lbs. flaked maize (20%)

Hops

25 g. Cluster hops pellets @7.5% - 1hr boil

.25 oz. Styrian Goldings @5.2% - 10 min. boil plus

.25 oz. Styrian Goldings @5.2% - 15 min. settling

Other

9 gallons moderately (temp.) hard well water boiled to soften

Yeast

New Ulm yeast

Procedure Mash schedule:

Doughed in 8.5 qts. 58C water to get

50C protein rest, 30 min., (pH 5.5), then infused w/ 3 qts. boiling water to

60C sac. rest for 15 minutes, then boosted w/ burner to

70C sac. rest for 40 minutes, then boosted w/ burner to

76C mashoff for 10 min.

Lautered in insulated Zapap, collected 7 gal. @ 1.041 for 32.8 p/p/g. Note - Beautifully clear wortwith minimum recirculation, easy sparge. Boil - 1 hr

Hopped to 25 IBU target.

Counter current cooled to 64F, 4.75 gallons collected at 1.055, then diluted to 5.5 gallons at 1.048 in 7 gallon carboy, force chilled in snowbank to 50F. Pitched New Ulm yeast from bottom of 3 liter starter. Fermented @ 50F - 52F 12 days, racked, lagered seven weeks @ 33F, kegged, conditioned with 10 psi @ 38F, then dispensed at 42F-44F. The flavor showed best at mid 40sF and when drawn to give a good head and reduced carbonation.