

*From the kitchen of David and Jennifer Deaven*

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- Servings: 40  
41F under CO2.  
for 4 days, then rack to keg and continue lagering at  
7. After krausen falls, rack to secondary and lager at 41F  
(G) and maintain at 50F.  
6. Cool with chiller to 60F into fermentation vessel, pitch  
add (F) during last 1 minute.

## Beer/Northern Lager

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- A: 9.5# pale 2-row malted barley, crushed  
1/2# cara-pils, crushed  
1t gypsum  
10qt water at 130F  
B: 5qt water at 200F  
C: 20qt water at 170F  
D: 1.5oz Northern Brewer hops  
E: 0.5oz Northern Brewer hops  
F: 0.5oz Northern Brewer hops  
G: Wyeast #2308 (Munich Lager)
1. Combine (A) in mash tun. Dough-in at 122F and hold 15min for protein rest.
  2. Add (B), bring to 150F and hold 45min.
  3. Bring to 158F and hold until starch conversion is complete; mash out at 168F.
  4. Sparge with (C), collect approximately 7 gal into brew-pot.
  5. Add (D) and boil 60 minutes, (E) and boil 30 minutes,



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