



Harvest Lager

940 S. Spruce St., Burlington WA, 98233, 360-293-0424

Rauchbier

Just in time to put on your favorite hooded sweatshirt and think fondly on summer's passage. A hint of smoke and spicy rye rounds out the flavor profile on a beer that drinks as comfortably your favorite pair of jeans.

OG=1.060, F.G.=1.015, ABV=5.9%, IBU=38

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill

- 7.5 lb. Bestmalz Pilsen
- 3.5 lb. Briess Bonlander Munich
- 1 lb. Rauch Malt (Beechwood Smoked)
- .5 lb. Rye Malt
- .25 lb. Weyermann Chocolate Rye
- .25 lb. Weyermann Carafa II

Hops:

- 1 oz. Centennial (60min)
- .5 oz. Hallertau Mittelfruh (10min)
- .5 oz. Hallertau Mittelfruh (5min)

Yeast:

1st choice Wyeast- 2124 Bohemian lager (45-68°F)

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

- Mash 152°F (66°C) for 60 min.
- Sparge to achieve 6.5 gallons
- Boil for 1 hour.
- 5.5 ending kettle volume
- Ferment at 45-68°F (7-20°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation. Add Irish moss or Whirlfloc to your boil for the last 15 min. for better clarity. (Not included in the kit).

Lagers require additional yeast, please make an appropriate yeast starter, or purchase an additional yeast package.

Diacetyl Rest: Before transferring your beer to a secondary fermenter, raise the temperature to the ale range(60-70F) for 2-3 days. The purpose is to allow the yeast to reabsorb the diacetyl (tastes like movie theatre butter) that is naturally produced during fermentation. After transferring, chill your beer to lager temperatures to condition for 2 to 8 weeks.

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	

Notes: