



LAGERS, SESSION BEERS



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BREW # _____

DATE BREWED _____

DATE PACKAGED _____

THE OLD MAN'S LAGER

ALL GRAIN RECIPE KIT - 23L Batch



3.1% ABV - 17 IBU (BR 0.58#)

The old man likes what he likes. Give him a beer that's cold and wet. This simple and sessionable German Leichtbier is his safe safe space in a brewery full of beers that are "a bit too fruity"

INGREDIENTS

- Pilsner Malt - 2.55kg
- Dextrin Malt - 270g
- Caramalt - 80g
- Voodoo Malt - 80g
- Acidulated Malt - 80g

YEAST**

M76 Bavarian Lager 10g
(2 packs recommended)

HOPS

Hallertau Mittelfruh - 50g

EXTRAS

Whirlfloc Tablet, Yeast Nutrient

RECIPE NOTES

Allow extra fermentation and conditioning time for clarity and a refined flavour. A 'diacetyl rest' (ie ramping the temperature at the end of fermentation) is recommended.

** Default Kit ingredients.
Whirlfloc and Nutrient sold separately.

HOPS

MALT

WATER PROFILE 
YELLOW BALANCED
Ca² 40, Cl 50, SO₄² 50
Target Mash pH: 5.3

WATER ADDITIONS (RO Water)
Calcium Sulphate: 1.6g
Magnesium Sulphate: 1.5g
Calcium Chloride: 2.9g

WATER ADDITIONS (Brisbane Tap)
Calcium Sulphate: 1.6g
Potassium Metabisulphite: 1/4 teaspoon



BREW DAY NUMBERS



^BATCH SIZE	23L	
TOTAL WATER	31L	
MASH WATER	14L	
SPARGE WATER	17L	
MASH TEMP	66°C	RECORDED
MASH TIME	60m	NUMBERS
^BOIL VOLUME	28.5L	_____
BOIL TIME	70m	_____
^PRE-BOIL GRAVITY	1.027	_____
ORIGINAL GRAVITY	1.030	_____
MASH EFFICIENCY	80%	_____

BOIL ADDITIONS (60min boil)



60 min	No 60 min addition
30 min	25g HALLERTAU MF
5 min	Whirlfloc Tablet, 1 tsp Yeast Nutrient
0 min	Turn off heat
90°C HOPSTAND	25g HALLERTAU MF for 15min
CHILL to 10°C	TRANSFER TO FERMENTER
FERMENT	11°C until fermentation slows
RAISE TEMP	16°C for 2 days
DIACETYL REST	18°C for 2 days
COLD CRASH & CONDITION	In fermenter or keg until clear Additional cold conditioning time will drop protein and yeast out of suspension and give a much cleaner overall flavour. This beer will reward your patience.



BREWER'S NOTES eg. check SG, Final Gravity, ABV...

^ Determine your pre-boil gravity before making adjustments to your boil volume. Boil longer or add DME/dextrose to increase gravity. Add additional water or shorten boil duration to reduce gravity. Batch size accounts for expected trub losses.

Bitterness Ratio compares original gravity, final gravity and bitterness units to determine the overall bitterness of the beer. 0.5 is considered an average bitterness, whereas 1.5 is very bitter.