



Canadian Full-Bodied Lager

Final Volume	19	litres
Original Gravity	1.048	
Crystal Malt	2200	gm
Lager Malt	3750	gm
Saaz Hops	45	gm
Saaz Hops	30	gm
Mash Water	12	litres
Dry Lager Yeast	1	packet
-- OR -- Liquid Lager Yeast	1	vial

NOTE: For this recipe, you will need to heat the mash at various stages without adding more hot water. The easiest way to do this is to draw off some of the wort that collects in the bottom of your mash tun, heat the wort and pour it back into the mash over top of the grain bed.

- 1) Heat the mash water to 45°C and stir in the malt. Raise the mash temperature to 55°C, stirring constantly
- 2) Let rest for 30 minutes ,then raise the temperature to 66°C. Let stand for 60 minutes checking to make sure the temperature remains at 66°C.
- 3) Heat about 20 litres of water to 75-80°C for sparging
- 4) Sparge until you collect about 25 litres of wort
- 5) Bring to a boil and add the Hallertau hops
- 6) After 90 minutes of boiling, turn off the heat strain off the clear wort into your primary fermenter. Top up if necessary with boiled water. Cover the primary fermenter and let the wort cool
- 7) If you were not able to make a yeast starter the night before, set aside about 2 litres of the wort and quickly chill to make a yeast starter. Add the yeast to the starter wort once it has reached 70°C. If you prefer not to make a yeast starter, simply follow the instructions that come with your yeast
- 8) Once the wort has cooled to 70°C, take a hydrometer reading, then pitch your yeast, stirring vigorously
- 9) Ferment in a cool place. After about 3-5 days (when the yeast head has fallen), transfer to the secondary fermenter and fit the air lock
- 10) After 21 days in the secondary fermenter transfer back to the primary fermenter and bottle/keg
- 11) Sample after 7 days in the bottle/keg