

Field	Input
Beer Style	<input type="radio"/> Ale <input checked="" type="radio"/> Lager
Recipe Name	Budd Light Clone
Description	Light American Lager
IBUs	Low: <input type="text" value="8"/> High: <input type="text" value="15"/>
OG	Low: <input type="text" value="1.040"/> High: <input type="text" value="1.050"/>
FG	Low: <input type="text" value="1.004"/> High: <input type="text" value="1.010"/>
SRM	Low: <input type="text" value="2"/> High: <input type="text" value="4"/>
ABV %	Low: <input type="text" value="4.20"/> High: <input type="text" value="5.30"/>
Total Boil Time	<input type="text" value="60"/> Min.
Steeping Grains	#1: <input type="text"/> lb. <input type="text"/> oz. <input type="text"/> #2: <input type="text"/> lb. <input type="text"/> oz. <input type="text"/> #3: <input type="text"/> lb. <input type="text"/> oz. <input type="text"/> #4: <input type="text"/> lb. <input type="text"/> oz. <input type="text"/> Steeping Time: <input type="text"/> Min. Preferred Steeping Temp: <input type="text"/> Degrees Fahrenheit
Extracts	#1: <input type="text" value="5"/> lb. <input type="text" value="0"/> oz. Briess Pilsen Light Liquid Extract #2: <input type="text"/> lb. <input type="text"/> oz. <input type="text"/> #3: <input type="text"/> lb. <input type="text"/> oz. <input type="text"/> #4: <input type="text"/> lb. <input type="text"/> oz. <input type="text"/>
Boil Ingredients	#1: <input type="text"/> lb. <input type="text" value=".67"/> oz. US Hallertau Hop Pellets @ <input type="text" value="60"/> Min. #2: <input type="text" value="1"/> lb. <input type="text" value="0"/> oz. Rice Syrup Solids @ <input type="text" value="20"/> Min. #3: <input type="text"/> lb. <input type="text"/> oz. Irish Moss (1 Whirlfloc Tablet) @ <input type="text" value="10"/> Min. #4: <input type="text"/> lb. <input type="text"/> oz. @ <input type="text"/> Min. #5: <input type="text"/> lb. <input type="text"/> oz. @ <input type="text"/> Min. #6: <input type="text"/> lb. <input type="text"/> oz. @ <input type="text"/> Min.
Rest Time	<input type="text"/> Min.
Yeast	Saflager S-23 Dry Lager Yeast Preferred Fermentation Temp: <input type="text"/> Degrees Fahrenheit
Secondary (Ales)	<input type="text"/> Days
Finish	<input checked="" type="radio"/> Bottle <input type="radio"/> Keg



Lager Name: Budd Light Clone
Description: Light American Lager
IBUs: 8 - 15
OG: 1.040 - 1.050
FG: 1.004 - 1.010
SRM: 2 - 4
ABV: 4.20% - 5.30%
Batch Size: 5 Gal.
Total Boil: 60 Min.

Store List:

5 lb., 0 oz.	Biess Pilsen Light Liquid Extract
.67 oz.	US Hallertau Hop Pellets
1 lb., 0 oz.	Rice Syrup Solids
	Irish Moss (1 Whirlfloc Tablet)
	Saflager S-23 Dry Lager Yeast
6 Gal.	Drinking Water (Refrigerate 4 Gal. 24 hrs. before brew day)
20 lb.	Crushed Ice
5 oz.	Priming Sugar
60	Sanitized Bottle Caps

Brew Day: (Date: ____/____/____)

1) READ

Read all of the recommended procedures before you begin.

2) SANITIZE

Thoroughly clean and sanitize ALL brewing equipment, utensils and work surfaces that will come in contact with any ingredients, wort or beer.

3) START BOIL

Pour 2 1/2 gallons of drinking water (2 Gal. at room temperature and 1/2 of 1 Gal. from the refrigerator) into your brew pot and begin heating. Put the unused 1/2 Gal. back in the refrigerator. Bring the water to a gentle, rolling boil. Remove brew pot from heat and add '5 lb., 0 oz. Briess Pilsen Light Liquid Extract' to the boiling water. Continuously stir the extract into the water and return it to a gentle, rolling boil. Your water is now wort.

4) ADD HOPS

Remove brew pot from heat and slowly sprinkle the bittering hops into the boiling wort. Be careful not to let the wort boil over the pot. Return the brew pot to a gentle, rolling boil.

5) FOLLOW SCHEDULE

Start by recording the time that the bittering hops were added to the wort. Fill in the remaining times based on the duration of each step. As each time arrives, add the ingredient(s) indicated, stirring gently to prevent sticking or clumping.

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|-----------------------|--|
| (Time: _____:_____) | 1. Add '.67 oz. US Hallertau Hop Pellets'.
2. Boil 40 minutes. |
| (Time: _____:_____) | 3. Add '1 lb., 0 oz. Rice Syrup Solids'.
4. Boil 10 minutes. |
| (Time: _____:_____) | 5. Add 'Irish Moss (1 Whirlfloc Tablet)'.
6. Boil final 10 minutes. |
| (Time: _____:_____) | 7. Terminate the boil. |

6) COOL WORT

Cool the wort by placing it in the sink, with the stopper in place, and surrounding it with ice water. Stir the wort gently with a sanitized spoon. This will bring the temperature down more quickly. Lower the temperature to approximately 110 degrees. Do not put ice directly in the wort.

7) TRANSFER

Place a fine mesh strainer over the fermenting bucket (primary). Pour the wort through the strainer into the bucket. If the strainer becomes clogged, gently scrape the heavy sediment (trub) to one side of the strainer with a sanitized, metal spoon, allowing the wort to pour through, into the bucket.

8) ADD WATER

Remove the 3 1/2 gallons of water from the refrigerator and begin adding it to the fermenting bucket. With the bucket on the floor, pour the chilled drinking water into the bucket from shoulder height. This will oxygenate the wort which will help in the fermentation process. Add enough of the chilled drinking water to bring the wort to 5 gallons. Take a hydrometer reading. This is the OG (Original Gravity). If the OG is above 1.050, add more water to bring it into range between 1.040 and 1.050. Be careful not to add so much water that the OG reading goes below 1.040. Record the OG in the space, below. The FG (Final Gravity) will get recorded later.

(OG: _____ - FG: _____) x 131.25 = (ABV: _____ %)

9) PITCH YEAST

Check the temperature of the wort. It should not be above 72 degrees fahrenheit. If it is, put the primary in an ice water bath to lower the temperature before pitching the yeast. Sprinkle the contents of the yeast sachet over top of the entire wort surface and stir well with a sanitized spoon. Firmly secure the lid onto the fermenting bucket. Gently twist the airlock into the rubber grommet. Remove the cap from the airlock and fill half way with water (or vodka). Replace the cap on the airlock.

10) FERMENTATION (DAY ONE)

Place the primary in your temperature controlled fermentation chamber and set the temperature for 55 degrees. Ferment at 55 degrees until there is no activity in the airlock or the FG (Final Gravity) hydrometer reading for 2 days in a row remains constant (approximately 2 to 3 weeks).

11) FERMENTATION (NEXT TO LAST DAY) – (DATE: ____/____/____)

On the next to last day in the primary, raise the temperature to 60 degrees and 12 hours later, raise it again to 65 degrees.

12) FERMENTATION (LAST DAY) – (DATE: ____/____/____)

Keep your beer at 65 degrees for 24 hours before racking to the secondary for the lagering process. This is known as a diacetyl rest, and will eliminate the unwanted butterscotch flavors created by lager yeast. These unwanted flavors will be removed by the yeast, but only once the temperature is raised to 65 degrees.

Lagering Day: (Date: ____/____/____)

13) READ

Read all of the recommended procedures before you begin.

14) SANITIZE

Thoroughly clean and sanitize ALL brewing equipment, utensils and work surfaces that will come in contact with any ingredients, wort or beer.

15) RACK TO SECONDARY & BEGIN LAGERING

Rack (siphon) your beer from the primary to the secondary (carboy), making sure that the end of the tubing is on the bottom of the carboy. This will reduce the amount of oxidation, which is not desirable at this point. Avoid transferring any sediment. Insert the rubber stopper with hole into the neck of the carboy. Gently twist the airlock into the rubber stopper. Remove the cap from the airlock and fill half way with water (or vodka). Replace the cap on the airlock. Place the carboy in your temperature controlled fermentation chamber and leave the temperature at 65 degrees. Lower the temperature by 5 degrees every 24 hours until you reach 35 degrees. Leave it at that temperature for at least 3 more weeks, a total of 4 to 8 weeks lagering.

Bottling Day: (Date: ____/____/____)

16) READ

Read all of the recommended procedures before you begin.

17) SANITIZE

Thoroughly clean and sanitize ALL brewing equipment, utensils and work surfaces that will come in contact with any ingredients, wort or beer.

18) CALCULATE ALCOHOL CONTENT

Take a hydrometer reading from the secondary and record it in the FG line of section 8 on page 3. Now the percentage of alcohol can be calculated. Subtract the FG from the OG and multiply that number by 131.25. The result is the alcohol content by volume of your beer. Record the ABV in the space provided on page 3.

NOTE: If you forget to take an FG reading until after the priming sugar has been added to the beer, subtract 0.002 from the FG measurement before recording.

19) PREPARE PRIMING SUGAR

In a small saucepan dissolve the priming sugar into 2 cups of boiling water for 5 minutes. Let cool for 10 minutes. Pour this mixture into your sanitized bottling bucket.

20) RACK TO BOTTLING BUCKET

Carefully rack your beer from the secondary to the bottling bucket, making sure that the end of the tubing is on the bottom of the bottling bucket. This will reduce the amount of oxidation, which is not desirable at this point. Avoid transferring any sediment. Stir gently for about a minute.

21) BOTTLE

Using the bottling wand, connected to the bottling bucket spigot with clear plastic tubing, fill the bottles to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

22) BOTTLE CONDITIONING

Move the bottles to a dark, temperature stable area (approx. 68 to 78 degrees Fahrenheit). Over the next two weeks the bottles will naturally carbonate.

NOTES: (Use this space to record any notes):