

# Great Lakes Lager

Easy drinking, crisp and refreshing lager perfect for those hot summer months, or anytime, really.



**ABV: 4%-4.5%** • **IBUs: 17-20** • **OG: 1.044-1.046**

Makes approximately 24 standard beer bottles (355 ml/12 oz.)

## What's included:

- 1 Dry Malt Extract
- 2x Willamette Hops\*
- 1x Whirlfloc tablet
- 2x Oxy-San Sanitizer
- 1x Priming Sugar
- 1x Yeast

\*Hops are very dangerous to dogs and cats if ingested. Always use caution when handling hops at all stages of the brewing process.

## What you'll need:

- makebeer.co starter kit (fermentation bucket, lid, airlock, spigot, filter and plug, bottle filler, tubing, funnel)
- 20 qt/18.9L brew pot or larger
- 24 x 355 ml / 12 oz. bottles with caps

## From home:

- Spoon
- Teaspoon
- Timer
- Scissors
- Drinking glass or shot glass

If you haven't yet done so, please put the bits and pieces in the equipment box together. Watch video instructions at [makebeer.co/getstarted](https://makebeer.co/getstarted)

Watch a video walkthrough of this recipe at [makebeer.co/instructions](https://makebeer.co/instructions)

## Step 1: Brew

- Fill your fermentation bucket with 6L/1.6 gallons of hot tap water (about half a bucket).
- Pour the water from the bucket to the brew pot and put it on the burner over HIGH heat.
- Once boiling, remove pot from heat and stir in the bag of dried malt extract until dissolved. You now have wort (unfermented beer).
- Add one pouch of Willamette hops to the wort.
- Set timer for 30 minutes.
- Return to stove over MEDIUM heat to resume boiling. When foam rises, reduce heat until it subsides.
- While maintaining a slow rolling boil, you can prepare your fermentation bucket.
- Ensure the filter is placed on inside the spigot and add 1 gallon / 3.7L of hot water to the fermentation bucket (approximately a quarter of the bucket full).
- Add 1 bag of Oxy-San Sanitizer to the water and stir it to dissolve, it may take a few minutes for the sanitizer to dissolve.
- Swirl the sanitizer to ensure that it contacts every surface.
- Submerge the airlock in the sanitizer to fill the airlock chamber up to the MAX line and place it in the lid hole.

Continued on next page →

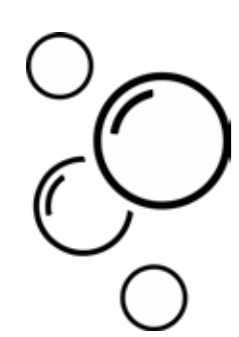
- Open the spigot in the sink for a few seconds to ensure that the sanitizer has contact with the interior of the spigot, plug and filter.
- Place the lid in the sink and drain the remaining sanitizer over it (don't worry if there is some sanitizer left, this will act as a brewing nutrient).
- After 30 minutes, add the second pouch of Willamette hops to the wort. Set timer for 20 minutes.
- After 20 minutes, add the Whirlfloc tablet (this will enhance the clarity in your beer).
- Set timer for 10 minutes.
- After 10 minutes, remove pot from heat and place it in a sink filled with cold or ice water. You want the water to go up to the level of wort in the pot.
- Once the water has warmed up completely, drain it and replace with more cool water. Cool for 20 minutes.

## Step 2: Ferment

- After cooling for 20 minutes, pour most the wort into the fermentation bucket while leaving the bottom sediment layer in the brew pot.
- Add cold water on top of your wort up to the line indicating 24 bottles.
- Cut yeast packet and sprinkle all of it in the bucket.
- Close the lid (with the airlock in the hole in the lid).

**Note:** Don't worry about the colour or clarity of the wort, this will change during fermentation and bottling.

- Move the fermentation bucket to a location out of direct light with a temperature around 50-72 ° F / 9-22 °C.
- Allow 10 days for the fermentation. Do not open the lid during this time, this could oxydize the beer.
- Fill out the "Bottle me on" removable sticker and stick it on the bucket.



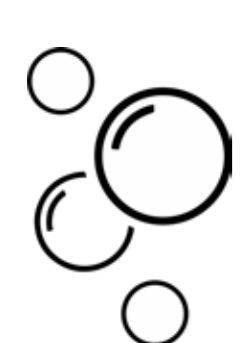
Brew pot sediment may be discarded in the sink or compost, and brew pot may be washed with regular dish soap and stored until a next batch!

## Step 3: Bottle

- After 10 days, dissolve the 2<sup>nd</sup> bag of Oxy-San Sanitizer in 1 gallon of water. (in a sink, bin or tub).
- Sanitize your beer bottles by soaking the inside and outside of the bottles as well as caps.
- Sanitize a measuring spoon (1 tsp.), funnel, bottle filler and tubing.
- Carefully move the bucket to an elevated position (if not done so already) to allow for clearance to fill bottles.
- Open one side of the lid to let air through.
- Connect the tubing to the spigot and open the spigot valve.
- You are welcome to taste your beer by pressing the tip of the bottle filler in a small glass (i.e. shot glass), it should give you a good idea of the taste, without the carbonation.
- Start filling bottles by gently pressing the tip of the bottle filler in the bottom of each bottle. Make sure to leave 1 inch at the top of each bottle.
- Stop filling when all bottles are filled or when no more beer flows through the spigot.
- Once all bottles are filled, using the sanitized funnel and measuring spoon, add 1 tsp of priming sugar per 355 ml/12 oz bottle.
- Screw caps on bottles tightly.
- Leave the bottles in a cool place out of direct sunlight for four weeks to carbonate.
- Fill out the "Enjoy me on" removable sticker and stick it on the bottle box.
- After four weeks, try one to test the carbonation level, if carbonation is lacking, let your batch carbonate another week or so.

**Note:** There may be small amounts of sediment in the bottom of your beer bottles. Sediment is formed by yeast particulates that are necessary for carbonation. This is perfectly safe to drink, but some people prefer to leave it in the bottle.

- Once a bottle is emptied, simply rinse, leave open and store to reuse for another batch.



Your fermentation bucket should have one inch of "trub" (yeast and hop sediment) left after fermentation. You may dispose of this in the sink or compost. Wash and dry the bucket, lid, filter, bottle filler, tubing and spigot for your next batch.