

## BREWERS CHOICE

# Austrian Lager

*A malty, copper-coloured Lager full of flavour but crisp on the finish.*



### You will need:

- 1 Amber Ale Artisan Fresh Wort
- 15g Hallertau Hops (10 min boil)
- Bavarian Lager (WY2206), Saflager W34/70 or MJ M84



### Procedure

1. Well in advance of preparing recipe, place 5-10 litres of water in a fridge and chill\*
2. Take 2L of the fresh wort, bring to the boil in a saucepan and simmer 15g of Hallertau hops in a hop sock for 10 minutes.
3. Turn off the heat, remove the hop sock and pour the contents of the saucepan into the fermenter.
4. Add the remaining fresh wort and top up with cold water from the fridge to 20L at 15-18°C and stir vigorously for 5minutes.
5. Add Bohemian Lager (WY2206), Saflager W34/70 or MJ M84 yeast.
6. Seal fermenter and store in cool conditions, ideally 12°C \*\*



### Notes:

\* Use sanitised containers with lids. Use chilled water to reach a satisfactory temperature and add yeast immediately.

\*\* Maintain a cool, even temperature in the fermenter, ideally at 10-12°C. If temperature is too high, place your fermenter next to a brick wall or on a cement slab, or wrap it in a towel with one end in water. Use a Brewers Choice Brewing Thermostat and old fridge for optimum brewing conditions. If brewing above 16°C, use Safale US05 yeast.

**Brewers Choice Home Brew Stores**  
- Helping You Brew Better -  
Browns Plains - Ipswich - Stafford - Wacol  
[www.brewerschoice.com.au](http://www.brewerschoice.com.au)