

BREWERS CHOICE

Knappstein Reserve Lager Style



You will need:

- 1 Pils/Lager Fresh Wort
- 1 Caramunich Grain Pack
- 15g Nelson Sauvín Hops (steep)
- 15g Nelson Sauvín Hops (dry hop)
- Bohemian Lager (WY2124) or 2x Saflager S23 lager yeast



Procedure

1. Well in advance of preparing recipe, place 5 litres of water in a fridge and chill*
2. Place Caramunich grain pack in 1 litre of hot tap water and steep for 30 minutes.
3. Strain the grain through a sieve into a saucepan. Rinse grain with another litre of hot water and discard the grain.
4. Bring grain wort to the boil, turn off the heat and add 15g of Nelson Sauvín hops (ideally in a hop sock) and steep for 10 minutes.
5. Remove hop sock and pour wort into the fermenter. Add the fresh wort and top up with cold water from the fridge to 20L at 15-18°C. Stir vigorously for 5 minutes.
6. Add Bohemian Lager (WY2124) or 2x Saflager S23 lager yeast, seal fermenter and store in cool conditions, ideally 12°C**
7. On Day 4 of fermentation, place 15g of Nelson Sauvín hops in a hop sock and hang in fermenter. (If kegging, hang the hop sock in the keg after transferring the finished beer from the fermenter).



Notes:

- * Use sterilized 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.

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