

BREWERS CHOICE

Mexican Lager



You will need:

- 1 Pils/Lager Fresh Wort
- 10g Styrian Goldings hops (steeped)
- 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. In a coffee cup or bowl, add 10g of Styrian Goldings hops (ideally in a hop sock) and cover with boiling water. Allow to steep for 10 minutes.
3. Remove hop sock and pour hop tea into the fermenter.
4. Add the fresh wort to the fermenter, top up with cold water from the fridge to 20L at 15-18°C and stir vigorously for 5 minutes.
5. Add Bohemian Lager (WY2124) or 2x Saflager S23 lager yeast.
6. Seal fermenter and store in cool conditions, ideally 12°C for a crisp 'Corona-style' flavour **

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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