

BREWERS CHOICE

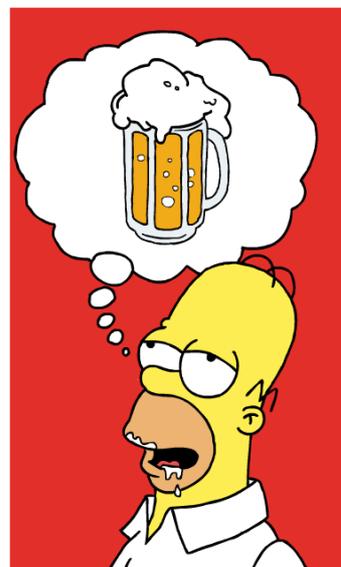
The 'Imperial Duff'

An American Lager that tastes so good even Homer would approve!



You will need:

- 1 Pils/Lager Fresh Wort
- 1kg Liquid Light Malt Extract
- 500g Dextrose
- 2x Lager/Pilsner Grain Packs
- 30g Tettnanger Hops (20 min boil)
- 30g Tettnanger Hops (0 min boil)
- MJ M54 Californian Lager yeast



Procedure

1. Well in advance of preparing recipe, place 5 litres of water in a fridge and chill*
2. Place Lager/Pilsner grain packs in 1.5 litres of hot tap water and steep for 20 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 and simmer 30g of Tettnanger hops in a boiling bag.
5. After 20 minutes turn off the heat, add 30g Tettnanger hops and allow to steep for 10 minutes.
6. Remove hop sock and pour wort into the fermenter. Add the Liquid Light Malt, Dextrose, and stir to dissolve. Add the fresh wort, top up with water (use some cold water if necessary from the fridge) to 20L at 18-22°C and stir vigorously for 5 minutes.
7. Add the yeast, seal fermenter and store in cool conditions **

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 18°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.

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