

# German Light Lager



This light lager is a typical beer from Bavaria, a well-known area of Germany.

This very pale lager is sometimes slightly gilded.

This medium bodied beer is slightly sweet and has a malty character.

Its hopped flavour makes it a very pleasant and light lager.

## Ingredients

### Malt

Pilsner	90%
Acidulated Malt	5%
Carahell® or equivalent	5%

Choose a pale malt to give a colour between 2.5 to 3.5 EBC  
(SRM 1.2-1.9) CARAHELL® is a registered trademark of  
Weyermann Specialty Malts.

### Hops

Hallertauer (10 % alpha acids) Hallertauer Hersbrucker  
(4-6% alpha acids)

Yeast(s)	g/hl	Oz/gal
Saflager W-34/70	100	0.13

### % alcohol

4 – 5

### Original gravity

1.044-1.049

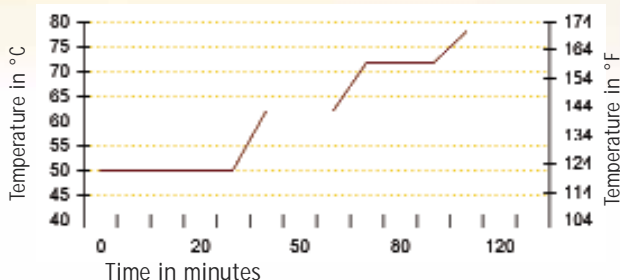
### Bitter Units

20-23

### Colour

pale blond

## Mashing Temperature 120 minutes infusion



## Fermentation temperature

Start temperature at 12°C /53.6°F  
and allow to rise at 14°C (57.2°F)  
Allow the diacetyl to rest for 24 hours  
at the end of fermentation prior  
to yeast removal.

## Lagering

3 weeks at 3°C /37.4°F.  
Serve at 7-10°C/45-50°F

**Step 1.** Mash in at 50°C (122°F), rest for 30 minutes.

**Step 2.** Raise mash temperature at 62°C (143°F), rest mash for 20 minutes.

**Step 3.** Raise mash temperature at 72°C (161.6°F), rest mash for 20 minutes.

**Step 4.** Pump at 78°C (172°F)

## Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

## Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.

# Light Bock

This light bock style beer has strong malty characteristics, but no toasted or chocolate aromas.



## Ingredients

### Malt

Pilsner Malt	85%
Carahell® or equivalent	10%
Carared® or equivalent	5 %

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### Hops

Spalt, Saaz, Hallertauer, Herbrucker (2 to 6% alpha acid)

Yeast(s)	g/hl	Oz/gal
Saflager S-189	150	0.20

### % alcohol

6 – 7.5

### Original gravity

1.080-1.085

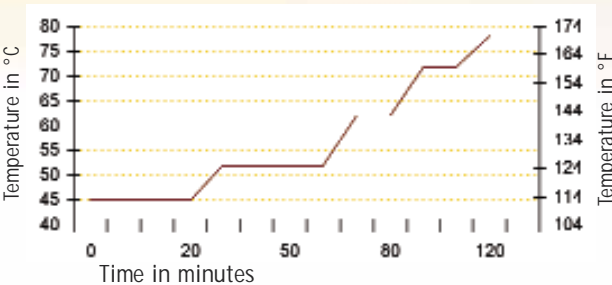
### Bitter Units

24-28

### Colour

pale golden to amber

## Mashing Temperature 120 minutes infusion



## Fermentation temperature

Ideally start at 12°C /53.6°F.

Step 1. Mash in at 45°C (113°F) rest for 20 minutes

Step 2. Raise mash temperature to 52°C (125.6°F) rest for 30 minutes

Step 3. Raise mash temperature to 62°C (143.6°F) rest mash for 20 minutes

Step 4. Part mash temperature to 72°C (161°F) rest mash for 20 minutes

Step 5. Boil for 10 minute and return to main mash

Step 6. Pump at 78°C (172.4°C)

## Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

## Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.



Division of S.I.Lesaffre

Some modifications may be required to meet your brewing conditions

# Dark Bock



This dark Bock develops toasty, chocolate notes and nutty flavours.  
A very little hop contribution either in bitterness or aroma.

## Ingredients

### Malt

Munich Malt	60%
Vienna Malt	30%
Caramunich® or equivalent	8.5%
Carafa® or equivalent	1.5%

CARAMUNICH® and CARAFA® are registered trademarks of Weyermann Specialty Malts.

### Hops

Hallertauer (Mittelfrüh), Hallertauer Hersbrucker,  
Spult (2 to 6% alpha acid)

Yeast(s)	g/hl	Oz/gal
Saflager S-189	150	0.20

### % alcohol

6-7.5

### Original gravity

1.080-1.085

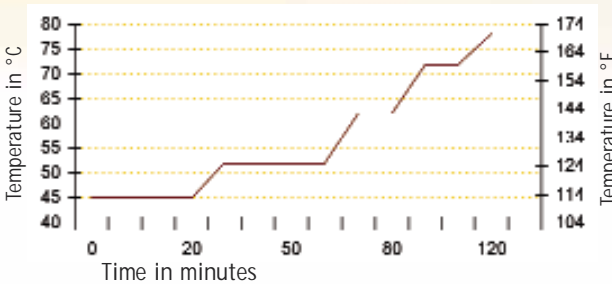
### Bitter Units

18-22

### Colour

deep copper  
to dark brown

## Mashing Temperature 120 minutes infusion



## Fermentation temperature

Ideally start at 12°C /53.6°F.

Step 1. Mash in at 45°C (113°F) rest for 20 minutes

Step 2. Raise mash temperature to 52°C (125.6°F) rest for 30 minutes

Step 3. Raise mash temperature to 62°C (143.6°F) rest mash for 20 minutes

Step 4. Part mash temperature to 72°C (161°F) rest mash for 20 minutes

Step 5. Boil for 10 minute and return to main mash

Step 6. Pump at 78°C (172.4°C)

## Boiling of the Wort 90 minutes

Boiling should be done at 100°C /212°F.

## Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.



# Red Smoky Lager

A nice middle coloured lager beer, with a delicate smoked flavour.



## Ingredients

### Malt

Munich Malt	65%
Smoked Malt	20%
Melanoidin Malt	13%
Caramunich® or equivalent	2%

*CARAMUNICH® is a registered trademark of Weyermann Specialty Malts.*

### Hops

Mount hood, Cluster, Liberty (4 to 8% alpha acid)

Yeast(s)	g/hl	Oz/gal
Saflager W-34/70	100	0.13

### % alcohol

4,8 – 5.2

### Original gravity

1.045-1.050

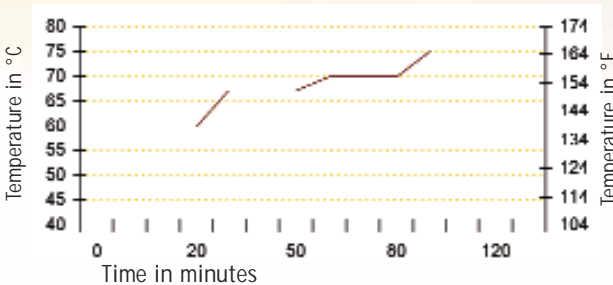
### Bitter Units

22-25

### Colour

copper to light brown

## Mashing Temperature 75 minutes infusion



## Fermentation temperature

Ideally start at 12°C /53.6°F.

**Step 1.** Mash in at 60°C (140°F), rest for 25 minutes.

**Step 2.** Raise mash temperature at 67°C (153°F), rest mash for 20 minutes.

**Step 3.** Raise mash temperature at 70°C (158°F), rest mash for 20 minutes.

**Step 4.** Raise mash temperature at 75°C (167°F), rest mash for 20 minutes.

## Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

## Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.