

BREWMART SERIES RECIPE KITS DOM: 196/24 13570

	AUSSIE LAGER – SV	WANNY C BJCP 2015: 18B
	<b>ALL-GRAIN METHOD (13570)</b> 4kg JW Pilsner Malt	VITAL BEER STATS Batch Volume: 23 litres Wyeast 2112 WLP840 Boil Volume: 28 litres MG Premium Lager S-189
	<b>SPECIALTY MALTS</b> 0.2kg WY Carapils	Mash time: 60 mins @ 65°C Diamond Lager MJ M54 Lager Boil time: 60 mins ABV : 4.5%
ð	HOPS 15g Pride of Ringwood @	60 (Bittering hops)
Э	<b>OTHER ADDITIONS</b> 1 Whirlfloc @ 10 (Boil)	SUGGESTED YEAST Wyeast 2112 California Lager WLP840 American Lager MG Premium Lager Yeast Fermentis S-189 LalBrew Diamond Lager

## BREWDAY RECORD KEEPING

Date Brewed:
Vol into Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Yeast strain used:



MYRATING: I 2 3 4

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**Tasting date:** 

Appearance:

Aroma:

Taste:

**Overall:** 



Batch volume: 231 Pre-boil volume: 281

Mash temp: 65°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G. : 1.040 Estimated F.G. : 1.006 Estimated ABV : 4.5%

SRM : 2.7 IBUs : 18

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A very pale, highly-carbonated, light-bodied, well-attenuated lager with a very neutral flavour profile and low bitterness.

**Aroma:** Low to no malt aroma. Hop aroma may range from none to a light, spicy, or floral hop presence. While a light fermentation character is desirable, a light amount of yeast character is acceptable.

**Appearance:** Very pale straw to medium yellow colour. White, frothy head seldom persists. Very clear.

**Flavour:** Relatively neutral palate with a crisp and dry finish. Hop flavour ranges from none to moderately-low levels. Hop bitterness at low to medium-low level. High levels of carbonation may accentuate the crispness of the dry finish. Clean lager fermentation character. Balance may vary from slightly malty to slightly bitter, but is relatively close to even.

**Mouthfeel:** Low to medium-low body. Very highly carbonated with slight carbonic bite on the tongue.