



LEMONDROP LAGER

BJCP 2015: 5D



ALL-GRAIN METHOD (13585)

4.5kg JW Export Pilsner



SPECIALTY MALTS

0.25kg JW Munich
0.25kg WY Carapils



VITAL BEER STATS

Batch Volume: 23 litres

Boil Volume: 28 litres

Mash time: 60 mins @ 65°C

Boil time: 60 mins

**Wyeast 2308
Bluestone Pilsen
MG Premium Lager
34/70
Diamond Lager**



HOPS

15g Lemondrop	@	60	(Bittering hops)
15g Lemondrop	@	45	(Flavour hops)
30g Lemondrop	@	15	(Aroma hops)



OTHER ADDITIONS

Whirlfloc tablet @ 10 (Boil)



SUGGESTED YEAST

Wyeast 2308 – Munich Lager
WLP830 – German Lager
SafLager 34/70
Danstar Munich Classic
Morgans Premium Lager
MJ M84 Bohemian Lager



BREW DAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

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

Estimated O.G. : 1.047
Estimated F.G. : 1.012
Estimated ABV : 4.6%

SRM : 3.5
IBUs : 30

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A light-bodied, highly-attenuated, gold-coloured, bottom-fermented bitter German beer showing excellent head retention and an elegant, floral hop aroma.

Aroma: Medium-low to low grainy-sweet-rich malt character (often with a light honey and slightly toasted cracker quality) and distinctive flowery, spicy, or herbal hops. Clean fermentation character.

Appearance: Straw to light gold, brilliant to very clear, with a creamy, long-lasting white head.

Flavour: Medium to high hop bitterness dominates the palate and lingers into the aftertaste. Low to high floral, spicy, or herbal hop character. Some versions have a soft finish with more of a malt flavour, but still with noticeable hop bitterness and flavour, and with the balance still towards hop bitterness. Dry to medium-dry, crisp, well-attenuated finish with a bitter aftertaste and light malt flavour.

Mouthfeel: Medium-light body. Medium to high carbonation.