

MEXICAN LAGER

BJCP 2015: 2A



ALL-GRAIN METHOD (13590)

3kg JW Export Pils



SPECIALTY MALTS

1.25kg BR Flaked Corn
0.25kg WY Carapils



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 2278

WLP940

Boil Volume: 28 litres

MG Premium Lager

S-23

Mash time: 60 mins @ 65°C

Boil time: 60 mins



HOPS

30g Hallertau

@ 60 (Bittering hops)

15g Hallertau

@ 15 (Flavour hops)



OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)



SUGGESTED YEAST

WLP940 – Mexican Lager

Wyeast 2278 – Czech Pils

SafLager S-23

Morgans Premium Lager Yeast

MJ M54 Californian 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. : 1.043
Estimated F.G. : 1.009
Estimated ABV : 4.5%

SRM : 2.7
IBUs : 21

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A highly-attenuated pale lager without strong flavours, typically well-balanced and highly carbonated. Served cold, it is refreshing and thirst-quenching.

Aroma: Low to medium-low malt aroma, which can be grainy-malty or slightly corny-sweet. Hop aroma may range from very low to a medium, spicy or floral hop presence.

Appearance: Pale straw to gold colour. White, frothy head may not be long lasting. Very clear.

Flavour: Low to moderate levels of grainy-malt flavour, with a crisp, dry, well-attenuated finish. The grain character can be somewhat neutral, or show a light bready-crackery character. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. Neutral aftertaste with light malt and sometimes hop flavours.

Mouthfeel: Light to medium body. Moderately high to highly carbonated. Can have a slight carbonic bite on the tongue.