



AUSSIE LAGER – SWANNY C



ALL-GRAIN METHOD (13570)

- 4kg JW Pilsner Malt



SPECIALTY MALTS

- 0.2kg WY Carapils



SUGGESTED YEAST

Liquid:

- Wyeast 2112
California Lager

Dry:

- MG Premium Lager Yeast
- Fermentis S-89
- Lallemant Diamond Lager



HOPS

Note: Times refer to 'time remaining in boil'

- 15g Pride of Ringwood @ 60 min (Bittering hops)



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc @ 10 minutes (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au, All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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

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

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

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.