



GREAT MARLIN LAGER



ALL-GRAIN METHOD (13573)

- 4.4 kg Barret Burston Ale Malt



SPECIALTY MALTS

- 0.2 kg MK Chit Malt
- 0.05 kg WY Acidulated Malt



SUGGESTED YEAST

Liquid:

- Wyeast 2278
Czech Pilsner

Dry:

- SafLager S-23
- Lallemmand Diamond Lager
- MG Premium 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 Tablet @ 10 min (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. : 1.041

Estimated F.G. : 1.010

Estimated ABV : 4.1%

EBC : 7

IBUs : 11

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 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.