



# MEXICAN LAGER



## ALL-GRAIN METHOD (13590)

- 3kg JW Export Pils



## SPECIALTY MALTS

- 1.25 kg BR Flaked Corn
- 0.25 kg WY Carapils



## SUGGESTED YEAST

### Liquid:

- Wyeast 2278  
Czech Pilsner

### Dry:

- SafLager S-23
- MG Premium Lager
- MJ M54 Californian Lager



## HOPS

Note: Times refer to 'time remaining in boil'

- |         |           |   |        |                  |
|---------|-----------|---|--------|------------------|
| ▪ 30 gm | Hallertau | @ | 60 min | (Bittering hops) |
| ▪ 15 gm | Hallertau | @ | 15 min | (Flavour 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](http://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. : 1.043

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 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.