



CONCEPT  
SURFACES™

LAGER  
SERIES

# Recipe:

American-style lagers have a golden, light appearance that is generally filtered and unhazy with plenty of bubbles. They tend to have just a touch of hops and malt, making them exceptionally palatable to most tastes.

## Ingredients:

- 6 lb. (2.72 kg) German Pilsner Malt
- 0.25 lb. (113 g) 10 °L Caramel malt
- 0.25 lb. (113 g) 20 °L Caramel malt
- 0.3 oz. (8.5 g) Centennial, 8.4% a.a. (60 minutes)
- 2 L Starter Fermentis Saflager W-34/70
- 1 Whirlfloc tablet

## Instruction:

- Single infused mash at 152°F for 90 minutes
- Primary fermentation is about 15 days at 54°F
- Secondary fermentation is about 14 days at 34°F

