



# LIGHT AMERICAN lAger

## LIGHT AMERICAN LAGER



Creg Browne, Louisville, Kentucky  
(5 gallons/19 L, all-grain)  
OG = 1.040 FG = 1.009  
IBU = 15 SRM = 2.3 ABV = 4.1%

*Creg won the Kentucky State Fair homebrew competition with this recipe for "lite" American lager. He brewed this to have around for his friends who are reluctant to try homebrew, and now regularly keeps it on tap to have around for hot, sunny days.*

### INGREDIENTS

4.4 lbs. (2 kg) US 6-row malt  
4.4 lbs. (2 kg) flaked maize (corn)  
3.6 AAU German Tradition hops (60 min.) (0.6 oz./17 g at 6% alpha acid)  
0.2 oz. (6 g) German Tradition hops (5 min.)  
1 tablet Whirfloc® (15 min.)  
½ tsp. yeast nutrients (15 min.)  
White Labs WLP940 (Mexican Lager) yeast  
¼ cup corn sugar (if priming)

### STEP BY STEP

Two or three days before brew day, make a 2-qt. (2-L) yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast. On brew day, prepare your ingredients; mill the grain, measure your hops, and prepare your water.

Mash grains at 150 °F (66 °C) for 60 minutes (mash pH: 5.2) in 13 qts. (12 L) of water. Sparge with 170 °F (77 °C) water until 6.5 gallons (25 L) of wort is collected. Boil the wort for 60 minutes, adding the hops at times indicated in the ingredients list.

Oxygenate the wort, then pitch the yeast starter. Ferment at 51 °F (11 °C) for 7 days in primary and 2 weeks in secondary. Following secondary, remove from cooling and raise temp to 70 °F (21 °C) for diacetyl rest for 2 days, then slowly reduce temperature to 38 °F (3 °C) and lager for 1 to 2 months. Prime and bottle condition, or keg and force carbonate to 2.3 volumes.

## LIGHT AMERICAN LAGER



Creg Browne, Louisville, Kentucky  
(5 gallons/19 L, extract only)  
OG = 1.040 FG = 1.009  
IBU = 15 SRM = 3 ABV = 4.1%

*No exact extract recipe can be given for this beer as the amount of corn in the all-grain recipe requires a lot of malt enzymes to convert, and any kind of substitute for flaked corn won't have the right flavor. But, you can make a similar beer (more neutral flavored with less corn-grits type flavor) with corn sugar.*

### INGREDIENTS

3 lbs. (1.4 kg) extra light dried malt extract  
1.75 lbs. (0.8 kg) corn sugar  
3.6 AAU German Tradition hops (60 min.) (0.6 oz./17 g at 6% alpha acid)  
0.2 oz. (6 g) German Tradition hops (5 min.)  
1 tablet Whirfloc® (15 min.)  
½ tsp. yeast nutrients (15 min.)  
White Labs WLP940 (Mexican Lager) yeast  
¼ cup corn sugar (if priming)

### STEP BY STEP

Two or three days before brew day, make a 2-qt. (2-L) yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast. On brew day, prepare your ingredients; measure your hops, and prepare your water.

Bring 5.5 gallons (21 L) up to a boil. Remove from heat and stir in the dried malt extract and corn sugar. Stir until fully dissolved. Boil the wort for 60 minutes, adding the hops at times indicated in the recipe.

Oxygenate, then pitch the yeast starter. Ferment at 51 °F (11 °C) for 7 days in primary and 2 weeks in secondary. Following secondary, remove from cooling and raise temp to 70 °F (21 °C) for diacetyl rest for 2 days, then slowly reduce temperature to 38 °F (3 °C) and lager for 1 to 2 months. Prime and bottle condition, or keg and force carbonate to 2.3 volumes.