

New Glarus' *Totally Naked Lager*

⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

Pure and crisp, this is a beer with nothing to hide. Wisconsin two-row barley malt ensures a mellow and smooth body. We use hops from the Czech Republic to ensure a mature aroma with no coarse bitterness. Expect this beer to pour a delicate golden hue that sparkles in the summer sun. This lager is brewed using all natural ingredients with no artificial additives of any kind. Kick back, relax and enjoy the simple unadorned flavor. Beer at its most basic.

Calculated Approximate: O.G.: 1.044 F.G.: 1.012 ABV: 4.2% IBU: 9 SRM: 2

Kit Ingredients

- Specialty Steeping Grains:
 - 8 lb 2-Row malt
- 1 oz Saaz hop pellets
- Wyeast 2007 yeast or WLP830
- 1 cup corn sugar (for bottling)
- 2 Muslin sacks to steep grains

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing. Thanks!

Directions

Sanitize everything well! Remember to stir periodically throughout the boil!

0. About 3 to 6 hours before you brew, remove the yeast from the refrigerator. If it is a Wyeast pack, break nutrient pack inside the yeast package according to the directions. Leave the yeast out at room temperature until it is time to pitch the yeast into your beer.

Since lagers ferment at a cooler temperature, they are a little trickier to ferment than ales. Because of this, we **HIGHLY** recommend using one of the three following methods to help your yeast ferment your yummy beer:

- a. Make a starter. About 2 days before you are going to brew, mix 3.5 oz of dry malt extract in 1 liter of water, boil for 15 minutes, cool down to below 80F, add your yeast, and let ferment for 24 hours. If you are not using a stir plate, you may want to swirl your starter a few times a day. After 24 hours, put the starter in the fridge and leave it in there until about 3 hours before you brew. When it is time to add your yeast at the end of the brew day, decant the liquid and add the yeast sludge at the bottom of the starter container.
- b. Use multiple yeast packets.
- c. Use a single yeast packet, add your yeast at the end of brewing as you normally would, then allow the beer to ferment for 24 hours at room temperature. Once you see signs of active fermentation, then lower the fermentation temperature down to around 50F.

1. Fill your kettle with 10 quarts of water and heat it to 156F. Pour the crushed **grain** into the grain sacks equally, tie them closed, and place them into your kettle. Check the temperature, make sure it is 144F. Mash the grains for 30 minutes. Then perform the following temperature adjustments:
 - a. Add 2 quarts of boiling water to raise the mash temperature to 154F. Mash for 15 minutes.
 - b. Add 2 quarts of boiling water to raise the mash temperature to 161F. Mash for 15 minutes.
 - c. Add 2 quarts of boiling water to raise the mash temperature to 167F. Mash for 5 minutes.**Note:** If you cannot do the above temperature adjustments, fill your kettle with 14 quarts of water, heat your strike water to 157F and mash for 70 minutes.
2. While your grains are mashing, heat 20 quarts of water to 170F in a separate pot. After the mash, **remove the grains** from the mixture and sparge with the 20 quarts of hot water, collecting the runnings in your boil kettle. Then turn on the heat and bring the mixture to a boil. You will be boiling the mixture, called wort, for a total of 70 minutes. However, keep reading, because you'll be adding hops during that time. **Note:** If you are not performing the step mash, sparge with 22 quarts of 170F water.
3. Upon initial boil, the wort may foam up (called a "hot break"). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 70 minute timer at this point in the brewing process. After 5 minutes, add **1/2 oz of Saaz** hop pellets and boil the wort for 55 minutes. This hop addition will impart most of the bitterness to your beer.
4. Time for another hop addition. Add **1/2 oz Saaz** hop pellets and continue to boil for 10 more minutes. After these 10 minutes (70 minutes total), you are now done boiling your beer, so it's time to turn off the heat.
5. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
6. Cool your hot wort down to around 52-57F. Aerate the wort as best you can. If you have an oxygen system, that's best, otherwise give the wort a good shake or a good stir with a sanitized metal or plastic spoon. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add your beer yeast using one of the three methods discussed earlier.
7. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 48°-55°F for around 21-28 days. Note that it can take up to 48 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 48 hours, call us at 608-257-0099. If doing a double stage fermentation, siphon the beer into the glass carboy after around 21-28 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow).
8. When your beer is done fermenting (usually in 21-28 days), cool it down to 42F and age it for a week. Then drop the temperature as close to freezing (without the beer actually freezing) as you can and age it for one more week.
9. Now you can go ahead and bottle or keg your beer. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
 - a. **Bottling, Single-Stage Fermentor:** Siphon beer into sanitized bottles. Pour just under 1 tsp. corn sugar in each bottle. Cap and turn bottles upside down several times to mix in sugar.

b. **Bottling, 2-Stage Fermentor:** Rack the beer carefully off the sediment into a sterilized fermentor or bottling bucket from the carboy. Bring $\frac{3}{4}$ pint of water to a boil. Turn off heat. Dissolve 1 cup of corn sugar in this hot water and stir gently into the beer. Bottle and cap.

c. **Kegging:** Siphon the beer into your sanitized keg, purge the oxygen from the head-space, hook up to your CO₂, wait, and enjoy!

10. Store upright at room temperature (~70F) for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.