



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.

MAKES ONE GALLON

Calculated Appx.: O.G.: 1.044 F.G.: 1.012 ABV: 4.2% IBU: 10 SRM: 2

Kit Ingredients

- Mashing Grains:
 - 2 lb American 2-row malt
- 1 oz Saaz (½ oz at 10 min, ½ oz at 0min)
- Wyeast 2007 yeast or WLP830
- 10 Carb Drops (for bottling)
- Muslin sack 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!

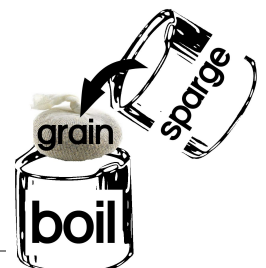
Directions

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

1. Fill your kettle with 2 quarts of water and heat it to 156F. Pour crushed **grain** into the grain sack, tie it closed, and place it into your kettle. Check the temperature, make sure it is 144F. If it is too low add hot water to bring up the temperature. Mash the grains for 30 minutes. Then perform the following temperature adjustments:
 - a. Add .4 quarts (1.5 cups) of boiling water to raise the mash temperature to 154F. Mash for 15 minutes.
 - b. Add .4 quarts (1.5 cups) of boiling water to raise the mash temperature to 161F. Mash for 15 minutes.
 - c. Add .4 quarts (1.5 cups) 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 2.8 quarts (11.2 cups) of water, heat your strike water to 157F and mash for 70 minutes.

0. While your grains are mashing, heat 4 quarts of water to 170F in a separate pot. After the mash, **remove the grains** from the mixture and sparge with the 4 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 4.25 quarts of 170F water.

2. 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.
3. Boil 60 minutes, and then add **1/2 oz Saaz** hop pellets. This hop addition will impart the bitterness to your beer. Boil the wort for 10 more minutes.
4. After these 10 minutes (70 minutes total), you are now done boiling your beer, so it's time to turn off the heat. If you'd like your beer to have a strong, hoppy aroma, add all of the other **1/2 oz of Saaz** hops. If not, only add **1/4 oz of Saaz** hops and then put the hops in a ziplock bag, squeeze out the air, zip it up, and store it in the freezer for another brew.
5. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
6. Cool your hot wort down to around 52-57F and add the wort to the fermenter. You should have around 4/5ths gallon to 1 gallon of liquid in the fermenter (just at or below the "One Gallon" raised lettering on your glass jug). 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 **2/3rds of the beer yeast packet**.
1. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 48°-55°F for around 14-28 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.
7. If foam, called krausen, is going up into the airlock during fermentation, carefully remove the airlock and replace it with a short length of 5/16" tubing that leads to a container 1/2 filled with water or sanitizer (sanitize the tubing, called "blow-off tubing"). Make sure that the tip of the tubing in the overflow container is submerged. When fermentation slows down, replace the blow-off tube with the airlock. Sanitize the airlock before putting it back in the stopper.
1. After 14-28 days, if your beer has ceased fermentation or is almost done, raise the temperature of the beer to 60F-65F. This is called a diacetyl rest. Let the beer sit at this temperature for 24-48 hours. Once the diacetyl rest is complete and there is no activity in the fermentor, lower the temperature of the beer to refrigeration temperatures (34F-40F). This is the lagering phase. Let the beer sit for 2-6 weeks.
8. Now you can go ahead and bottle your beer. Sanitize everything that will contact the beer during packaging, including bottles, caps, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
9. **Bottling**, Siphon beer into sanitized bottles. Add one carbonation drop into each bottle and then cap.
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.