



Owocowa India Pale Lager IPL All-Grain Kit



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

This brew features Wyeast's Private Collections European Lager, known for its crisp, dry flavor profile that supports highly hopped lagers like this one. Staying along the European theme, this lager uses German hops that were cultivated for their fruitiness, lending flavors and aromas of melons, citrus, and tropical fruits. As a lager, this beer is fermented cold (48-55°F).

Calculated Appx.: O.G.: 1.061 F.G.: 1.015 ABV: 6% IBU: 48 SRM: 4

Kit Ingredients

- 9.75 lb German Pilsen malt
- 1 lb German Vienna Malt
- 8 oz Carapils
- 1 oz German Perle hops (60 min)
- 1 oz Hallertau Blanc hops (5 min)
- 2 oz Huell Melon hops (0 min, dry hop)
- 1 oz Mandarina Bavaria hops (dry hop)
- 1 cup corn sugar (for bottling)
- Wyeast 2247-PC (or Saflager S-23)

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

Directions

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

0. If you are using liquid yeast, about three to six hours before you are going to brew, remove the liquid yeast from the refrigerator. If it is a Wyeast pack, break the nutrient pack inside the yeast package according to the directions on the package. Leave the yeast out at room temperature until it is time to pitch your 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:

- 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 packs.
 - 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 at room temperature. Once you see signs of active fermentation, then lower the fermentation temperature down to around 50F.
1. Fill your kettle with 4.5 gallons of water and heat it to 161F. Pour crushed **grain** into your mash tun and add the water. Check the temperature, make sure it is 151F. If it is too low, add hot water to bring up the temperature. Mash the grains for 60 minutes.
 2. While your grains are mashing, heat 4.25 gallons of water to 170F in a separate pot. After the mash, vorlauf (drain 1-2 liters, or until wort is running clear and return this liquid to the mash tun) and drain the liquid from the grain. Then, sparge (rinse) the grains with the 4.25 gallons 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 90 minutes. However, keep reading, because you'll be adding hops during that time.

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 90 minute boil timer now. After 30 minutes add **1 oz of Perle** hop pellets and boil the wort for 55 minutes.
4. After these 55 minutes, add **1 oz Hallertau Blanc** hop pellets and continue to boil for 5 more minutes.
5. After these 5 minutes (90 minutes total), add **1 oz Huell Melon** hop pellets and turn off the heat. Cool your hot wort down to around 70-75F by placing your pot carefully into a sink of ice water or by using a wort chiller.
6. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
7. Carefully pour or siphon the cool wort into the cold water in the fermentor. If necessary, top up to 5 gallons with more cold water.
8. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 60°F (cool to the touch), give the wort a good shake or a good stir with a sanitized metal or plastic spoon or use an aerator and oxygen tank. Here you are trying to aerate the wort, which will help your yeast get going. This is also a good time to take a hydrometer reading, this reading is your starting gravity.
9. Add your beer **yeast**. Seal your fermentor by attach the fermentation lock half filled with water. Ferment at 48°-55°F for around 14-21 days. Note that it can take up to 72 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 72 hours, call us at 608-257-0099.
10. After 10-14 days, add the remaining **1 oz Hull Melon** and **1 oz Mandarina Bavaria** hops and reseal the fermentor.
11. After 14-21 days, if your beer has ceased fermentation or is almost done, raise the temperature of the beer to 60F-65F. Let the beer sit at this temp for about 2-4 days. This is called a **diacetyl rest**.
12. Once the diacetyl rest is complete and there is no activity in the fermentor, siphon the beer into a sanitized 5 gallon carboy or corny keg. Lower the temp of the beer to refrigeration temperatures (34F-40F). This is the **lagering phase**. Let the beer sit for 3-4 weeks.
13. 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.
 - Bottling, 2-Stage Fermentor**: Rack the beer carefully off the sediment into a sanitized fermentor or bottling bucket. Bring $\frac{3}{4}$ pint of water to a boil, then turn off heat and dissolve 1 cup of corn sugar in this hot water, let it cool, then stir gently into the beer. Bottle and cap.
 - b. **Kegging**: Siphon the beer into your sanitized keg, purge the oxygen from the head-space, hook up to your CO2, wait, and enjoy!
14. If using bottles, store upright at room temperature (~70F) for 14 days to carbonate. Then enjoy!