

# Owocowa India Pale Lager IPL



⚠️ 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

- 7 lb Pilsen Malt Liquid Extract
- 1 oz Magnum hops (30 min)
- Large muslin sack
- Steeping grains:
  - 1 lb German Vienna Malt
  - 1 oz Hallertau Blanc hops (5 min)
  - 1 cup corn sugar (for bottling)
  - 8 oz Carapils
  - 2 oz Huell Melon hops (0 min, dry hop)
  - Wyeast 2247-PC (or Saflager S-23)
  - 1 oz Mandarina Bavaria hops (dry hop)

⚠️ 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 10 quarts of cold water, pour the crushed **steeping grain** into the grain sack, tie the sack closed, and place it into your kettle (**Note:** If your brew system allows you to boil more than 10 quarts, feel free to boil more liquid. This will allow you to get a bit better utilization from your hops and reduce caramelization). Turn on heat and bring mixture to 155F and then turn off heat. Steep the grains for 20 minutes. Do **not** boil grains.
  2. While your grains are steeping, heat 3 quarts of water to 170F in a separate pot. After the 20 minute steep, remove the grains from the mixture and rinse them with the 3 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 30 minutes. However, keep reading, because you'll be adding hops during that time.
3. When you achieve a boil, turn off the heat and empty the **pilsen malt extract** into the hot water. (Extract may pour more easily if you open the top of the container and place it in a saucepan of hot, not boiling, water for ten minutes prior to pouring. Do not apply direct heat to the jar).
  4. Turn the heat back on and bring the wort to a boil. 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 30 minute boil timer now. Add **1 oz of Magnum** hop pellets and boil the wort for 25 minutes.
  5. After these 25 minutes, add **1 oz Hallertau Blanc** hop pellets and continue to boil for 5 more minutes.
  6. After these 5 minutes (30 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.
  7. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
  8. Fill the sanitized fermentor with 1.5 gallons of cold water (use less or none if you boiled more water than the recipe calls for). 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.
  9. 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.
  10. 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.
  11. After 10-14 days, add the remaining **1 oz Hull Melon** and **1 oz Mandarina Bavaria** hops and reseal the fermentor.
  12. 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**.
  13. 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.
  14. 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 CO<sub>2</sub>, wait, and enjoy!
  15. If using bottles, store upright at room temperature (~70F) for 14 days to carbonate. Then enjoy!