



# Working Draft's No Esta Mal Mexican Lager



⚠️ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible. American Pilsen Malt and Flaked Maize create a light crisp base while Caramunich Malts bring notes of bread crust & caramel to this refreshing Mexican-Style Vienna Lager. Brew this beer and then visit Working Draft Beer Co and taste the real thing, see how you did! This beer pairs well with a

lime wedge or mixed with tomato and spices for a delightful michelada! For crisp, true lager flavors ferment and store at cool temperatures (50-55°F and below).

**Calculated Appx.: O.G.: 1.053 F.G.: 1.012 ABV: 5.4% IBU: 17 SRM: 10**

## Kit Ingredients

- 6lb pilsen liquid malt extract
- 1lb 4oz Flaked Corn
- 1 oz Magnum hops (at 30 min)
- Grain sack for steeping grains
- 1lb 4oz Caramel Munich 60L
- 1lb corn sugar
- 1 cup corn sugar (for bottling)
- Wyeast 2124, WLP940, or 34/70 dry yeast

⚠️ 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. 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 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 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 8 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 8 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 4 quarts of water to 170F in a separate pot. After the 20 minute steep, remove the grains from the mixture and sparge by rinsing them 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 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** and **1lb corn sugar** 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 30 minutes.
5. After 30 minutes, turn off the heat.
6. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
7. Fill the sanitized fermentor with 2.75 gallons of cold water (use less if you boiled more water than the recipe calls for). Cool your hot wort down to around 90-100F by placing your pot carefully into a sink of ice water for 20-40 minutes or by using a wort chiller. Carefully pour the hot wort into the cold water in the fermentor. If necessary, top up to 5 gallons with 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. 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. The number from this reading is your starting gravity. Add your beer **yeast** using one of the three methods discussed earlier.
9. 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 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 21-28 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. If doing a double stage fermentation, siphon the beer into the glass carboy before the lagering phase.
11. Once the diacetyl rest is complete and there is no activity in the fermentor, lower the temp of the beer to refrigeration temperatures (34F-40F). This is the **lagering phase**. Let the beer sit for 2-6 weeks.
12. 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 sterilized fermentor or bottling bucket from the carboy. Bring ¾ 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.
  - b. **Kegging:** Siphon the beer into your sanitized keg, purge the oxygen from the head-space, hook up to your CO2, wait, and enjoy!
13. 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 improve for several weeks.

