

TABLE OF CONTENTS

Foreword	xiii
Acknowledgments	xvii
Introduction	1
Jack's Journey	2
Joe's Journey	4
Why We Wrote This Book	4
A Word to the Homebrewers.....	6
Chapter 1 - What Exactly Is a Lager?	9
Defining Lager Beer	9
The Major Lager Traditions: A Quick Tour	12
To the Pale.....	14
Bavarian Lagers Today.....	15
České Pivo (Czech Beer)	17
American Lager: The Old Guard and the New	20
Drinkability in Lager	22
Lager as Process-Driven Beer	23

Chapter 2 – Raw Materials.....	29
Yeast.....	31
Origins of Lager Yeast.....	32
Types of Lager Yeast	35
Characteristics of Lager Yeast Fermentation.....	37
How to Select a Lager Yeast Strain.....	39
Malt.....	40
Malt Analysis Parameters.....	41
Malt Modification.....	41
Modification and Other Factors Affecting Malt Quality.....	44
Historical Regional Trends in Barley Malt	47
Traditional Specialty Malts	55
Adjuncts	56
Water.....	61
Hardness and Alkalinity	62
Residual Alkalinity	64
Water Treatment	66
Hops	67
First Wort/Early Kettle Hopping.....	74
Dry Hopping Lager	75
Chapter 3 – Fermenting with Lager Yeast	79
What to Expect from Traditional Lager Fermentations.....	82
Historical Fermentation Process	85
Working with Lager Yeast in Modern Breweries.....	88
Types of Fermentation.....	90
Fermentation Variables	94
Aeration	94
Free Amino Nitrogen	96
Pitching Rates.....	97
Top Pressure.....	100
Temperature.....	102
Harvesting and Repitching Lager Yeast	104
Lagering	106
Factors That Determine Lagering Time	107
Finding the Right Balance: Time versus Temperature	109
Knowing When Lagering Is Done.....	111
Yeast Health During Lagering	112

Autolysis	114
Sulfur Compounds	115
Attenuation	118
Tips for Homebrewing	119
Chapter 4 – Got Decoction?	123
Malt Before Mashing.....	126
What Is a Decoction Mash?	128
Triple Decoction	130
Double Decoction.....	131
Single Decoction.....	132
Simplified Decoction.....	132
Examples of Unconventional Decoction Programs.....	134
Double/Adjunct Mash, or Cereal Cook.....	135
History of Decoction Mashing.....	138
Historical Lager, Malt, and Mashing Principles.....	139
Addressing Explanations for the Origins of Decoction.....	140
So Why Decoction?.....	142
Decoction Starts to Be Questioned	144
Modern Misconceptions of Decoction	146
Considerations for Decoction	147
Deciding to Decoct.....	147
Designing a Grist for Decoction.....	149
Malt Modification.....	151
Extract and Attenuation.....	155
Maillard and Caramelization Reactions.....	158
Dark Malts and Astringency.....	159
Color Impact.....	160
Water-to-Grist Ratio.....	162
Mash Quantity	163
Decoction Portion.....	163
Mixing the Grains	164
Hot Side Aeration	164
Homebrewing Tips.....	166
Decoction Homebrewing.....	166
Step-Infusion Homebrew Process	167

Chapter 5 – Carbon Dioxide: The Fifth Ingredient.....	173
Understanding Carbon Dioxide Sources.....	174
Impact of Carbonation	175
Beer Foam.....	176
Understanding Carbonation in Beer	176
Natural versus Force Carbonation Process	179
Executing Natural Carbonation	184
Bunging: How and When.....	185
Spunding: Primary Fermentation.....	186
Krausening: Secondary Fermentation.....	190
Working with a Bunging Apparatus/Spunding Valve	195
Forced Fermentation Test	199
Spunding and Krausening for Homebrewers.....	200
 Chapter 6 – Other Traditional Lager Techniques	 203
Kellerbier.....	205
Serving from Wooden Barrels	209
Open Fermentation	211
Coolships and other Wort Cooling Devices	214
Cold Break: Sedimentation and Flotation Tanks.....	217
Biological Acidification	219
Steinbier	220
 Chapter 7 – The Future of Lager Brewing.....	 225
Hops for the Future	227
Future of Yeast	231
Future of Malt	233
A New Type of <i>Landbier</i>	235
Lager Aged on Wood	236
Serving Lager.....	238
Lager, and Beyond.....	240
 Chapter 8 – Recipes.....	 242
Adjunct Pale Lagers	244
Riggs Beer Company American Lager: American Corn Lager....	244
F.X. Matt Utica Club 1933 Pilsener: Prohibition-Era Pilsner.....	246
pFriem Japanese Lager: Rice Lager	248

German-Inspired Pale Lagers.....	250
Goldfinger Original Lager: Helles-Style Lager.....	250
Riegele Feines Urhell: Helles Lager.....	252
Seitz-Brau Hallertauer Hof-Bier Hell: Landbier.....	254
Jack's Abby Post Shift: Bavarian-Style Pilsner.....	256
Weihenstephaner Helles: Helles Lager.....	258
Czech-Inspired Pale Lagers.....	260
Břevnov Monastic Brewery Benedict Pale Lager:	
Pilsner-Style Pale Lager (Světlý Ležák).....	260
Live Oak Pilz: Czech-Style Pilsner.....	262
Cohesion 12° - Pale Czech Lager: Czech-Style Pilsner.....	264
Copper to Brown Lagers.....	266
Rittmayer Kellerbier: Kellerbier.....	266
Brandholz Brauerei Golden Brown: Franconian Märzen Lager....	268
Utepils Brewing Broomstacker: Red Lager.....	270
Jack's Abby Red Tape Amber Lager: Munich-Style Dunkel.....	272
Heater Allen Dunkel: Munich-Style Dunkel.....	274
Strong Pale Lagers.....	276
Privatbrauerei Stöttner Export "Hell": Export-Style Lager.....	276
Jack's Abby and Weihenstephan Fest of Both Worlds: Festbier.....	278
Enegren Brewing Company Maibock: Maibock.....	280
Dark and/or Strong Lagers.....	282
Brauerei Hofstetten Granitbock: Historical Stone Beer (Steinbier)..	282
Jack's Abby Framinghammer: Baltic Porter.....	284
East Rock Black Lager: German-Style Schwarzbier.....	286
Human Robot Tmavy 13°: Czech-Style Dark Lager.....	288
Bierstadt Lagerhaus Snüpinator Doppelbock: Doppelbock Dunkel...291	
Nouveau Lagers.....	293
Highland Park Brewery Timbo Pils: West Coast-Style Pilsner.....	293
Jack's Abby Hoponius Union: India Pale Lager.....	296
Threes Kicking and Screaming Foeder Lager: Foeder-Aged Pilsner ..	298
Smoked Lagers.....	300
Jack's Abby Fire in the Ham: Rauchbier Hell.....	300
Counter Weight Brewing Drudenhaus Rauchbier: Märzen	
Rauchbier.....	302
Bibliography.....	305
Index.....	317