



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 8 WEEKS
1.050	5.3%	22	Primary: 3 Weeks
			Secondary: 3 Weeks
			Bottle Conditioning: 2 Weeks

MEXICAN AGAVE LAGER

Combining an incredibly refreshing light lager and distinctly Mexican agave, Mexican Agave Lager is one seriously satisfying beer. This ostensibly uncomplicated recipe produces an elegant, easy sipping lager finishing dry and crisp with understated flavor complexity culminating in a crescendo of herbaceous, grainy hop and malt character laced with striations of mildly honeyed agave charm. Mexican Agave Lager is akin to vacation in a glass, whether actually on vacation, or just relaxing after a long day.

KIT INVENTORY

STEEPING GRAINS

0.5 lb Briess Carapils

PREMIUM HOPS

1 oz Tettnang 60 min
1 oz Tettnang 10 min

MALT EXTRACTS AND OTHER FERMENTABLES

6 lbs Pilsen Malt Syrup
1.5 lbs Agave Syrup

SUGGESTED YEAST

YEAST

DRY YEAST:

Fermentis Saflager W-34/70
Optimum Temp: 48°- 59°F

LIQUID YEAST OPTION:

Omega Yeast OYL-113 Mexican Lager
Optimum temp: 50°- 55°F

White Labs WLP940 Mexican Lager
Optimum temp: 50°- 55°F

BEFORE BREW DAY

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Refrigerate liquid yeast.
- If making a yeast starter, we suggest 24-48 hrs.
- Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 5 gallon batches.
- Boiling kettle (at least 3.5 gallons capacity).
- Approx. 2 cases of 12 oz or 22 oz pry-off beer bottles.
- **Optional** - 5 gallon carboy, with bung and airlock, to use as secondary fermentor.

A FEW HOURS BEFORE BREW DAY

Remove liquid yeast packages from the refrigerator. Allow to warm to your desired fermentation temperature (~50°F). Check yeast instructions on packet.

BREWING NOTES

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

ON BREWING DAY

1. Heat 2.5 gal of water.
2. Pour grain into supplied mesh bag, and tie open end in a knot. Steep for 30 min at 150° - 160°F. Remove bag, drain and discard.
3. Bring to a boil. Remove the kettle from burner and stir in 6 lbs Pilsen Malt Syrup.
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
NOTE: Total boil time is 60 min.
 - 1 oz Tettnang start of boil
 - 1.5 lb Agave Syrup 10 mins remaining
 - 1 oz Tettnang 10 mins remaining
5. Cool wort. When the 60 minute boil is finished, cool wort to approximately 55°F as rapidly as possible. Use a wort chiller, or put kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast packs. While wort cools, sanitize fermenting equipment (fermentor, lid or stopper, airlock, funnel, etc) along with yeast packs.
7. Fill primary fermentor with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
8. Add more cold water as needed to bring volume to 5 gal.
9. Aerate wort: Seal fermentor and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
10. Measure the wort's specific gravity with a hydrometer. Record.
11. Add yeast once temperature of the wort is 55°F or lower. Sanitize and open yeast packs. Carefully pour contents into primary fermentor.
12. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermentor.
13. Move fermentor to a cool (preferably a temperature controlled refrigerator), dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

14. **Within 48 hours Active fermentation begins.**
You'll see a cap of foam on the surface of the beer. Specific gravity as measured with a hydrometer will drop steadily. You may see bubbles in the fermentation lock. The optimum temp. for this beer is 50°- 55°F.
15. **Within 3 weeks Active fermentation ends.**
Proceed to next step when:
 - Cap of foam falls back into the beer.
 - Bubbling in airlock slows down or stops.
 - Specific gravity as measured with a hydrometer is stable.

SECONDARY FERMENTATION (OPTIONAL)

- NOTE:** You may skip transferring to a secondary fermentor and simply leave the beer in the primary fermentor.
16. Allow the beer to rest at room temperature for 5-7 days before proceeding. This is called a diacetyl rest and will help eliminate any off-flavors in the beer
 17. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermentor into secondary. (optional - see above)
 18. Allow beer to condition (lager) in a refrigerator near freezing temperatures for 3 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 6 WEEKS AFTER BREWING DAY)

19. Sanitize siphoning and bottling equipment.
20. Mix a priming solution (sugar dissolved in water; carbonates bottled beer). Use the following amounts, depending on which type of sugar you use:
 - Corn sugar (dextrose) 2/3 cup in 16oz water.
 - Table sugar (sucrose) 5/8 cup in 16oz water.Bring solution to a boil. Pour into bottling bucket.
21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - *do not splash*.
22. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

23. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
24. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!

WE'VE GOT YOUR BATCH

We're so confident in the quality of our beer kits, we'll replace any kit, anytime, no questions asked.

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