




## EXTRA INNINGS

| Fermentables             |                    |                        |            |                   | BJCP Style Guidelines  |
|--------------------------|--------------------|------------------------|------------|-------------------|--|
| <b>Weight (lb)</b>       | <b>Name</b>        |                        |            | <b>%</b>          |  |
| 8                        | 6-Row Pilsner Malt |                        |            | 88.9              |  |
| 0.25                     | Flaked Corn        |                        |            | 8.3               |  |
| 0.75                     | Carafoam           |                        |            | 2.8               |  |
| <b>Hop Additions</b>     |                    |                        |            |                   |  |
| <b>Stage/Time</b>        | <b>Qty (oz)</b>    | <b>Name</b>            | <b>%AA</b> | <b>IBU</b>        |  <p><b>American Lager</b> (1B)</p> <p><u>Original Gravity:</u> 1.040 – 1.050 SG</p> <p><u>Final Gravity:</u> 1.004 – 1.010 SG</p> <p><u>Bitterness:</u> 8 – 18 IBUs</p> <p><u>ABV:</u> 4.2 – 5.3%</p> <p><u>SRM:</u> 2 - 4</p> <p><u>Overall Impression:</u> A very pale, highly-carbonated, light-bodied, well-attenuated lager with a very neutral flavor profile and low bitterness. Served very cold, it can be a refreshing and thirst quenching drink</p> |
| Boil/45 min              | 0.5                | German Tradition       | 3          | 6.5               |  |
| Boil/15 min              | 1                  | Hallertaur Mittelfrueh | 2          | 4.5               |  |
| Boil/5 min               | 0.5                | Hallertaur Mittelfrueh | 2          | 1.5               |  |
|                          |                    |                        |            |                   |  |
| <b>Yeast</b>             |                    |                        |            |                   |  |
| <b>Variety</b>           |                    |                        | <b>Qty</b> | <b>Ferm Temp</b>  |  |
| Fermentis Saflager 34/70 |                    |                        | 11g sachet | 55F               |  |
| <b>Additives</b>         |                    |                        |            |                   |  |
| <b>Amount</b>            |                    | <b>Name</b>            |            | <b>Stage/Time</b> |  |
| 1 tsp/Tablet             |                    | Irish Moss/Whirlfloc   |            | Boil/15 min       |  |
| 1/2 tsp                  |                    | Yeast nutrient         |            | Boil/15 min       |  |
| <b>Target Statistics</b> |                    | <b>Brew Notes</b>      |            |                   | <b>Notes</b>   |
| <b>Batch Size</b>        | 5 gal              | <b>Mash Temp</b>       | 149°F      |                   |  |
| <b>OG</b>                | 1.046              | <b>Mash Duration</b>   | 45 min     |                   |  |
| <b>FG</b>                | 1.010              | <b>Boil Volume</b>     | 6.75 gal   |                   |  |
| <b>~%ABV</b>             | 4.7                | <b>Boil Duration</b>   | 90 min     |                   |  |
| <b>Efficiency</b>        | 79                 |                        |            |                   |  |
| <b>IBU</b>               | 12.5               |                        |            |                   |  |
| <b>SRM</b>               | 3.6                |                        |            |                   |  |