



## **EXTRA INNINGS**

Fermentables								BJCP Style Guidelines
Weight (lb) Name							%	
8	6-Row Pilsner Malt						88.9	
0.25	0.25 Flaked Corn							
0.75	0.75 Carafoam						2.8	
								V
Hop Additions								
Stage/Time Qty (oz)			Name			%AA	IBU	American Lager (1B)
Boil/45 min		0.5	German Tradition			3	6.5	<u>Original Gravity:</u> 1.040 – 1.050 SG
Boil/15 min		1	Hallertaur Mittelfrueh			2	4.5	<u>Final Gravity:</u> 1.004 – 1.010 SG
Boil/5 min		0.5	Hallertaur Mittelfrueh			2	1.5	<u>Bitterness:</u> 8 – 18 IBUs
							<u>ABV:</u> 4.2 – 5.3%	
		 						<u>SRM:</u> 2 - 4
								Overall Impression: A very pale,
Yeast Variety Chy Farm Tam							Tama	highly-carbonated, light-bodied, well-attenuated lager with a very
<b>Variety</b> Fermentis	Safla	ger 24/70	<b>Qty</b> 11g sachet			Ferm Temp 55F		neutral flavor profile and low bitterness. Served very cold, it can
Fermentis Saflager 34/70 11g sachet 55F  Additives								be a refreshing and thirst
Amount			Name			Stage/Time		quenching drink
1 tsp/Tablet			Irish Moss/Whirlfloc				Boil/15 min	
½ tsp			Yeast nutrient			Boil/1	Boil/15 min	
<b>Target Statistics</b>			Brew Notes				Notes	
Batch Siz	ze	5 gal	<b>Mash Temp</b> 149°F				me for this brew is 90 minutes to ence of dimethyl sulfide ("DMS"	
OG			Mash Duration 45		45 min	which c	which can create creamed corn flavors). This means	
FG		1.010	<b>Boil Volume</b> 6.75 gal			wort should be boiled for 45 minutes before the first hop addition.		
~%ABV		4.7	Boil Durat	ion	90 min			
Efficienc	y	79				.[		
IBU		12.5						
SRM		3.6						