




## VOLANTE LAWNMOWER LAGER

Fermentables					BJCP Style Guidelines	
<b>Weight (lb)</b>	<b>Name</b>			<b>%</b>		
9.25	Pilsner			83.3		
1.25	Torrefied Wheat			16.7		
Hop Additions					 <p><b>West Coast Pilsner</b>  <u>Original Gravity:</u> 1.044 – 1.056 SG  <u>Final Gravity:</u> 1.009 – 1.014 SG  <u>Bitterness:</u> 25 – 45 IBUs  <u>ABV:</u> 4.5 – 5.8%  <u>SRM:</u> 2 - 6</p> <p><u>Overall Impression:</u> A pale, dry, golden-colored, cleanly fermented beer showcasing the characteristic tropical, citrusy, fruity, grassy New Zealand-type hops. Medium body, soft mouthfeel, and smooth palate and finish with a neutral to bready malt base provide the support for this very drinkable, refreshing, hop-forward beer.</p>	
<b>Stage/Time</b>	<b>Qty (oz)</b>	<b>Name</b>		<b>%AA</b>		<b>IBU</b>
Whirlpool	0.75	Idaho #7		14		10.9
Dry Hop	3	Idaho #7		14		-
	3	Nelson		12		-
Yeast						
<b>Variety</b>			<b>Qty</b>	<b>Ferm Temp</b>		
Saflager 34/70			11g sachet	48-59°F		
Additives						
<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		
Target Statistics		Brew Notes			Notes	
<b>Batch Size</b>	5 gal	<b>Mash Temp</b>	150°F			
<b>OG</b>	1.045	<b>Mash Duration</b>	60 min			
<b>FG</b>	1.006	<b>Boil Volume</b>	6.5 gal			
<b>~%ABV</b>	5.1	<b>Boil Duration</b>	60 min			
<b>Efficiency</b>	72	<b>Whirlpool Temp</b>	194°F			
<b>IBU</b>	10.9	<b>Whirlpool Duration</b>	15 min			
<b>SRM</b>	3.3	<b>Dry Hop Duration</b>	3 Days			