



Pennsylvania Traditional Lager

Brewing Instructions

What You Get

- 1 Can American Lager Brewing Extract
- 1 Packet Dry Brewing Yeast under the lid of the Brewing Extract
- 1 Packet Pale LME
- 1 Packet Cascade Hops
- 1 Packet Cluster Hops
- 1 Packet Flaked Yellow Corn
- 1 Packet Carapils Malt
- 2 Muslin Hop Sacks
- 1 Packet Safale S-04 Dry Ale Yeast
- 1 Packet No-Rinse Cleanser

Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Save the remaining 1/2 packet of cleanser for bottling.
4. Swirl the sanitizer to coat the inside of the fermenter and lid.
5. Open the spigot and let sanitizer flow for 5 seconds, then close.
6. Pour the remaining sanitizer into a large bowl.
7. Soak your spoon, whisk, can opener, measuring cup, and muslin sacks in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.





Step 2: Prepare the Extract, LME, Grains, and Hops

1. Remove the yeast packet from under the lid of the American Lager Brewing Extract.
 2. Do not use the yeast packet from under the lid for this recipe.
 3. Place the unopened can of American Lager Brewing Extract and the Pale LME packet in hot tap water.
 4. Add the Carapils Malt and Flaked Yellow Corn to one muslin hop sack.
 5. Tie the grain sack closed loosely so the grains can move freely inside the sack.
 6. Add the Cascade hops and Cluster hops to the second muslin hop sack.
 7. Tie the hop sack closed loosely and trim away excess material if needed.
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Step 3: Steep the Grains

1. Add 4 cups of water to a 4-quart or larger pot.
2. Heat the water to 150°F.
3. Turn off the heat.
4. Add the grain sack to the pot.
5. Cover the pot.
6. Steep the grains for 30 minutes.
7. After 30 minutes, remove the grain sack.
8. Discard the used grain sack.

Grain Note: Carapils helps add body and head retention, while Flaked Yellow Corn helps create the lighter, familiar traditional lager-style character.

Step 4: Boil the Hops

1. Bring the grain water to a boil.
2. Add the hop sack containing the Cascade and Cluster hops.
3. Boil for 10 minutes, stirring occasionally.
4. After 10 minutes, remove the pot from heat.





Hop Note: Cascade and Cluster hops add mild bitterness and classic American hop character. The hop sack stays in the fermenter during fermentation.

Step 5: Add the Brewing Extract and LME

1. Open the American Lager Brewing Extract.
 2. Add the brewing extract to the hot mixture.
 3. Stir until thoroughly mixed.
 4. Open the Pale LME packet.
 5. Add the Pale LME to the hot mixture.
 6. Stir until fully combined.
 7. This mixture is called wort.
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Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter, including the hop sack.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 7: Add Yeast and Ferment

1. Sprinkle the Safale S-04 Dry Ale Yeast into the fermenter.
 2. Do not stir after adding yeast.
 3. Secure the fermenter lid.
 4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 70°F and 76°F.
 5. Ferment for 14 days.
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Step 8: Bottle and Carbonate





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After 14 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 21 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Cap the bottles and shake vigorously.
5. Let bottles sit for 10 minutes, then shake again.
6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
7. Do not rinse.
8. Add 2 carbonation drops to each 740 mL bottle.
9. Fill each bottle at an angle, leaving about 2 inches of headspace.
10. Cap bottles tightly.
11. Gently turn each bottle over to check the seal.
12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.

Step 9: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

