



Grass Cutter Lager Instructions

RECIPE INCLUDES:

- 1 Can American Lager Brewing Extract
- 1 Packet Dry Brewing Yeast (under lid of Brewing Extract)
- 1 BrewMax LME Softpack - Pale
- 1 Packet Flaked Rice (4 oz.)
- 1 Packet Pilsner Malt (4 oz.)
- 1 Packet Sterling Hop Pellets (0.5 oz)
- 2 Muslin Sacks
- 1 Packet No-Rinse Cleanser

PLEASE NOTE: If you are not going to brew this recipe right away, we recommend that you refrigerate the packets of grains to preserve freshness

YOU'LL PROVIDE:

- Thermometer for Steeping/Mashing - Range up to 175°F ([found here](#))

ADDITIONAL INFORMATION

OG: 1.047 (approx.) -- FG: 1.012 (approx.)
Suggested conditioning time is 6 to 8 weeks.
Flavor: Balanced
ABV (alc/vol): 4.6
SRM (Color): 3
IBU (Bitterness): 20

STEP 1: SANITIZING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))

NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.

STEP 2: BREWING



Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Using a measuring cup, pour 6 cups of water into your clean 3-quart or larger pot.
2. Add the grains to the Muslin Grain Sack and bring your water up to above 155 degrees F.
3. Add the grain sack to the hot water and steep for 30 minutes between 155-165 degrees. (You may add up to another 2 cups of hot water to make sure that your grains can be fully submerged.)
4. Carefully lift the grain sack out of the pot and place into a strainer/colander. Rinse the sack over the pot with 1 cup of hot water. Let drain. Do NOT squeeze the grain bag. Discard grain bag.
5. Remove the yeast packet from under the lid of the Brewing Extract, then place the unopened can in hot tap water.
6. Bring the grain water to a boil, add hop sack and boil for 5 minutes, then remove from heat.
7. Open the can of Brewing Extract and the LME Softpack and pour the contents into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called "wort".
8. Fill keg with refrigerated water to the #1 mark on the back.
9. Pour the wort into the keg (hop sack included), then bring the volume of the keg to the #2 mark by adding more cold water. Stir vigorously with the spoon or whisk.
10. Sprinkle the yeast packet into the keg, and screw on the lid. Do not stir.
11. Put your keg in a location with a consistent temperature between 65° and 76° F (20°-25° C) and out of direct sunlight. Ferment for 14 days.
12. After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in action in the wort. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface.

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as "high krausen"). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.





Step 3: BOTTLING AND CARBONATING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))