



soundhomebrew.com
206-743-8074

6505 5th Place South
Seattle, WA 98108

REEL MOWER LIGHT AMERICAN LAGER

OG: 1.041 **Color:** 2.4 SRM
FG: 1.009 **ABV:** 4.1%
IBU: 10.6

Extract	Weight	Percent
Pilsen DME	4 lbs	75
Rice Solids	1 lbs	25

Hops	Weight	IBU
Hallertau, 60 min	.5 oz	10.6

Yeast

White Labs American Lager WLP840, Wyeast Pilsen Lager 2007, or Fermentis Saflager S-23

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines

bjcp.org

Category 1A - Light American Lager

A lower gravity and lower calorie beer than standard international lagers. Strong flavors are a fault. Designed to appeal to the broadest range of the general public as possible. Hop flavor ranges from none to low levels. Hop bitterness at low level. Balance may vary from slightly malty to slightly bitter, but is relatively close to even. High levels of carbonation may provide a slight acidity or dry "sting." Very pale straw to pale yellow color. White, frothy head seldom persists. Very clear.

Vital Statistics:	OG: 1.028 – 1.040	IBUs: 8 – 12
ABV: 2.8 – 4.2%	FG: 0.998 – 1.008	SRM: 2 – 3

Commercial Examples: Bitburger Light, Sam Adams Light, Heineken Premium Light, Miller Lite, Bud Light, Coors Light, Baltika #1 Light, Old Milwaukee Light, Amstel Light

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

6.5 Lbs. US 2-Row Malt

1.5 Lbs. Flaked Rice

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 149°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
