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## RIDING MOWER AMERICAN LAGER

**OG:** 1.054      **Color:** 4 SRM  
**FG:** 1.011      **ABV:** 5.7%  
**IBU:** 16.9

Extract	Weight	Percent
Pilsen LME	6 lbs	82.1
Rice Solids	1 lb	13.7
Corn Sugar	5 oz	4.3

Hops	Weight	IBU
Hallertau, 60 min	1 oz	16.9

### 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 1B - American Lager

Premium beers tend to have fewer adjuncts than standard/lite lagers, and can be all-malt. Strong flavors are a fault, but premium lagers have more flavor than standard/lite lagers. A broad category of international mass-market lagers ranging from up-scale American lagers to the typical "import" or "green bottle" international beers found in America. Crisp and dry flavor with some low levels of grainy or malty sweetness. Hop flavor ranges from none to low levels. Hop bitterness at low to medium level. Pale straw to gold color. White, frothy head may not be long lasting. Very clear.

Vital Statistics:	OG: 1.046 – 1.056	IBUs: 15 – 25
ABV: 4.6 – 6%	FG: 1.008 – 1.012	SRM: 2 – 6

**Commercial Examples:** Full Sail Session Premium Lager, Miller Genuine Draft, Corona Extra, Michelob, Coors Extra Gold, Birra Moretti, Heineken, Beck's, Stella Artois, Red Stripe, Singha

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
9 lbs. US 2-Row Malt  
1 lb. Flaked Rice  
Remove the Corn Sugar

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: \_\_\_\_\_

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