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PUSH MOWER AMERICAN LAGER

OG: 1.051 **Color:** 3 SRM
FG: 1.014 **ABV:** 4.9%
IBU: 14.1

Extract	Weight	Percent
Pilsen Light DME	5 lbs	83.3
Rice Solids	1 lb	16.7

Hops	Weight	IBU
Hallertau, 60 min	.75 oz	14.1

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

Little to no malt aroma, although it can be grainy, sweet or corn-like if present. Hop aroma may range from none to a light, spicy or floral hop presence. Crisp and dry flavor with some low levels of grainy or corn-like sweetness. Hop flavor ranges from none to low levels. Low levels of yeast character (green apples, DMS, or fruitiness) are optional but acceptable. No diacetyl. Light body from use of a high percentage of adjuncts such as rice or corn. Very highly carbonated with slight carbonic bite on the tongue. Very pale straw to medium yellow color. White, frothy head seldom persists. Very clear.

Vital Statistics:	OG: 1.040 – 1.050	IBUs: 8 – 18
ABV: 4.2 – 5.3%	FG: 1.004 – 1.010	SRM: 2 – 4

Commercial Examples: Pabst Blue Ribbon, Miller High Life, Budweiser, Baltika #3 Classic, Kirin Lager, Grain Belt Premium Lager, Molson Golden, Labatt Blue, Coors Original, Foster's Lager

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
8 lbs. US 2-Row Malt
1 lb. 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: _____
