

HELLES FIRE MUNICH LAGER

Brew Description:

A German staple! Light breadiness and low on hops, this beer is made for Oktoberfest!

A traditional lager yeast is used to get a clean, crisp flavor and a nice dryness to balance out the malt.

Commercial examples include:

Augustiner, Bürgerbräu, Hacker-Pschorr Münchner Gold, Löwenbräu Original, Paulaner Premium Lager, Spaten Premium Lager, Weihenstephaner Original



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WHAT IS IN THE KIT:

- 1 x Black Rock Export Pilsner (1.7kg) Ingredient Can
- 1 x Black Rock Unhopped Light Malt Extract (1.7kg)
- 1 x Carapils Steeping Malt (250g)
- 2 x SafLager S-189 Lager yeast (11g)



CUT THIS OUT
FOR YOUR TAP

INSTRUCTIONS:

For beginner instructions on how to home brew, please check out our guide by following this link.

1 DAY IN ADVANCE

This brew needs to be around 15C by the time you add the yeast. This is often lower than some people's tap water, so to overcome this, refrigerate as much clean water as you can 1 day in advance. Alternatively, ice cubes can be frozen or purchased from a petrol station for \$4 for 5kg. This is not 100% essential, but is recommended for the best possible beer since we're using a true lager yeast here.

CLEANING AND SANITISING

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as StellarSan.



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To purchase the recipe kit Bishop Tap Handle Use QR Code Below



PREPARE INGREDIENT CANS

Fill your kitchen sink with water as hot as your tap water goes and put your two cans of malt extract in to soften the syrup contents inside to allow for easier pouring. Allow +10-minutes for contents to soften.

STEEPING GRAINS

Crush the grains in a ziplock bag with a rolling pin or meat hammer. You just want to expose the insides of the grain to get the most flavor. Fill a pot with 2L of good-tasting water and raise to 70c and add in your grains. Allow them to steep for 30-minutes, stirring occasionally to maximize extraction. Strain the mixture through a sieve into your sanitised fermenter ready for the next step.

ADDING EVERYTHING TO THE FERMENTER

Take your ingredient cans out of the hot water in the sink and open them with your sanitized can opener. Make sure your can top is sanitized too. Pour the syrupy contents of both cans into the fermenter. A sanitised silicone spatula and some boiled water can be used to dissolve and get the rest of the syrup out. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood because it harbors bacteria).

Top up your fermenter to the 19-liter mark on your fermenter with cold water. You want the beer to be below 15° c by the time you get to 20-liters, so if its too hot as you're approaching 20L, you might want to add some ice cubes or the chilled water you prepared a day in advance to get you to 'lager' temps.

PITCHING THE YEAST

Open your sachets of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachets evenly over the beer. Put the sanitised lid on your full fermenter and wait 5-minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

FERMENTING YOUR BEER (IMPORTANT)

This step is the most important to get great tasting finished lager. Lager yeasts require colder than normal fermentation temperatures. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 10-15° c (any higher and you will start to get undesirable off-flavours; any lower and the yeast may go to sleep). In winter, this can be maintained by tucking the fermenter away in the cold garage. But, absolute best way to ensure you get great lagers is to get a temperature-controlled fridge. This can be done cheaply with a small cheap/free fridge off Gumtree and an inexpensive temperature controller. You can make this even better by also adding a heat belt so that you can heat it up if it gets too cold too. You just plug the fridge into the controller and put the fermenter in, dial in the temperature and forget about it! This setup will get you the best tasting beer. Once your beer appears to be coming to the end of fermentation (bubbling slows down after to only a few bubbles per minute), you can take it out of the cold and let it come back up to room temperature for a 'diacetyl rest' (letting the yeast clean up after themselves for better tasting beer).

PITCHING THE YEAST

A true lager will take approximately 3-4 weeks to fully ferment. Make sure you have a stable hydrometer reading consecutively over 3 days to be sure its done. Once your beer has finished fermenting, bottle or keg as usual. Please refer to our detailed beginners guide for tips on how to do this. These sorts of beers can be enjoyed as soon as theyre carbonated, but they will really benefit from an extended period of cold aging, called 'lagering' (meaning 'to store'). During this time, the yeast will settle out, creating a very clear beer and the flavours will meld together better and smooth out.

BREW SPECIFICATION

Volume	21 Liters
IBU's	- 19
OG	1.043 - 1.047
FG	1.005 - 1.009
ABV	Appx. 5% (+0.5% if bottling)
Colour	- 9 EBC

MY RATING:



APPEARANCE

AROMA

TASTE

OVERALL

Our friendly staff are ready to help!

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