

Sam Adams Lager

I don't know how much of the Sam Adams legend is fact or just hype to sell beer but, the Boston Brewing Co. did come up with a great recipe for a well balanced lager. This is quite different from your typical American Lager (Bud, Miller, Rainier, etc). This lager is all malt, no rice or corn to lighten color and body. It is a well hopped beer but not bitter. The boiling hops balance the beer and 4 oz of Hallertau are used to give a heavy hop flavor and aroma. This recipe involves partial mashing which means you are trying to get some fermentable sugars from the 2-row and Munich malt. We are also getting extra hop aromas by adding them to a secondary fermenter (dry hopping).

OG: 1.060 FG 1.015 ABV 6%

Extract Recipe/Partial Mash:

7	lbs	Light Malt Extract
1	lb	2-row Malt
1	lb	Crystal Malt 20L
1	lb	Munich Malt
2	oz	Perle Hops 16HBUs(Boiling) 60 mins
2	oz	Hallertau Hops(Flavor) 2 mins
2	oz	Hallertau Hops(Aroma) Dry Hop
1	pk	Wyeast Bavarian Lager Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- In a 6 qt kettle, add 3 qts of water and bring to 170°.
- Add the cracked grain and mix. The temperature should equalize to 150°. Let sit for 1 hour at 150°.
- Add 2 gal of water to your boil kettle. Heat to 170°.
- Rinse the grain with the 2 gal of 170° water using a strainer or colander. Collect the runoff for the boil.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Perle Hops)
- Continue boiling for 45 mins then add 1 oz of Hallertau hops.
- Continue boiling for 13 mins then add 1 oz of Hallertau hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Lager yeast starts slowly. Keep at 70° until you see bubbling then reduce temperature.
- Ferment at 45 ° to 55° for 2 weeks.
- Rack to a secondary fermenter and add 2 oz of Hallertau for dry hopping.
- Let it age two weeks at 35° then bottle or keg.

All Grain Recipe:

10	lb	2 Row Malt
1	lb	2-row Malt
1	lb	Crystal Malt 20L
1	lb	Munich Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.