MEXICAN CERVEZA 20 LITER

MEXICAN LAGER



KIT CONTENT:

MALT:
2.80 kg BEST NP Ultra Pale Malt
0.90 kg Flaked Torrefied Maize
0.60 kg BEST Vienna

HOPS: 20 g Tettnanger
20 g Tettnanger
30 g Motueka

YEAST: 2 pcs Cerveza Campeón 11 g

EXPECTED OG: 1.049

EXPECTED FG: 1.010

EXPECTED ABV: 5.1%

FERMENTATION TEMP: 12-20°C

MASH TEMP: 67°C, 76°C

BOIL TIME: 75 min

HOP ADDITION TIMES: Tettnanger 20 g - 60 min
Tettnanger 20 g - 30 min
Motueka 30 g - 5 min

BEER XML FILE: If you use an app like Brewfather you can download a XML file for this recipe under the product on maltmagnus.se

IF YOU HAVE BREWED BEFORE:
This is basic step-by-step instructions mainly for beginners. If you have brewed before, just use your brewing equipment as usual. You find mash temperatures and hop additions above.

YOU NEED:

- Cleaner and sanitizer
- Kettle or brewing equipment to boil 25-29 liters of wort.
- Kettle for heating sparge water.
- All Grain brewing equipment.
- Fermentation equipment.
- Bottling or kegging equipment.

Equipment and ingredients can be found at
www.maltmagnus.se

BREW DAY

1) Start with making sure everything in the kit is included.
2) Read through the instructions!
3) Wash and clean the brewand ingredients can be found ating equipment. Do not use the same equipment used while cooking or washing up.
4) Sterilize the equipment that will be in contact with the wort after chilling. Follow the dosage instructions on your sanitizer. Your beer can get infected if this step is not done correct.

STEP 1

1) Fill up with water to the false bottom if you have one before measuring 3 liters per 1 kg malt.
2) Heat the water to 67°C.

STEP 2

MASH IN - Add the crushed malt while stirring to avoid lumps. Mash at 67°C for 60 minutes.

STEP 3

MASH OUT - Rise the temperature, while stirring, to 76°C for about 10 minutes.

STEP 4

SPARGE - Prepare water in your hot liquor tank / kettle to a temperature of 80°C.

Rinse the malt gently with the hot water until you reach a total volume of 23-25 liters in your boil kettle.

STEP 5

BOIL - Start heating until you reach a boil.

The wort shall boil for 75 minutes. Do not use lid!

Boil for 15 minutes.

Open the bag labeled **20 g Tettnanger**. Pour the content into the kettle.

Boil for 30 minutes.

Open the bag labeled **20 g Tettnanger**. Pour the content into the kettle.

Boil for 25 minutes.

Open the bag labeled **30 g Motueka**. Pour the content into the kettle.

Boil for 5 minutes.

Turn off the heat / Flame Out!

STEP 6

COOLING – Cool the wort as rapidly as possible to around 12°C. Use spiral cooler or other cooling equipment. If you do not have any, put the fermentation bucket in a cool water bath.

NOTE! Do not use any un-sanitized equipment or hands in the wort at this point!

Take a sample and measure the Oeschle value with a hydrometer and write down the result.
This is the OG value.

STEP 7

FERMENTATION AND DRY HOPPING – Open up the yeast package with a sterilized scissors and pour it into the cooled wort.

Fill the airlock and put it into the lid of the fermentation bucket.

Place the fermentation bucket in a dark spot that maintains a steady temperature of around 12°C. Let it ferment for 10 days.

Now, increase the temperature to approximately 20°C. Let it ferment for another 4 days.

Cool the beer down—"cold crash" it—to as close to 0°C as possible, and let it sit for a few days before bottling or kegging the beer for maturation.

When the fermentation is done take a wort sample and measure it with your hydrometer. This is the FG.

Calculation ABV: (OG-FG) x 131,25 = ABV

BOTTLING

BOTTLING YOUR BEER:

- Wash and sanitize the bottles. Put the caps in a bowl with sanitizer.
- We recommend Carbonation Drops. Follow the dosage instructions on the package. You can also use regular table sugar: 2-3 grams per 33 cl bottle.
- Fill the bottles with beer and leave a airpocket at the top. Cap it and place it in room temperature for at least one week. Open a bottle and test the carbonation levels. If you think its enough, chill for a week or two. Enjoy!