

Ozarks Lager

Recipe Date:

Brewhouse Efficiency	85%	Style:	American Lager	Ozarks Mountain Brew
Batch Size:	12.00 Gal	Method:	All Grain	Head Brewer:
Starting Boil Size:	14.61 Gal	Boil Time:	60.0 Min	Brew Dog

Original Gravity	Final Gravity	Boil Gravity	Abv	IBU	Color	PH
1.049	1.012	1.040	4.92%	27.62	6.23°L	5.35

Fermentables	18.80 lbs	Amount	Bill	PPG	Color L	Mash Time
USA - Pilsner		16.00 lb	85.1%	37	2.0°L	
USA - Caramel / Crystal 40L		1.40 lb	7.4%	34	40.0°L	
BE - Munich		1.40 lb	7.4%	38	6.0°L	

Brew Steps	20.66 Gal	Temp	Description	Time
Mash Infusion	20.7 Gal	158.3 °F	fill hlt with water, add campden	10.0 Min
Recirculation	7.8 Gal	149.0 °F	transfer strike water to mash tun, stir	60.0 Min
Mash out		170.0 °F	raise temp to mashout	15.0 Min
Fly sparge	12.9 Gal	168.0 °F	set valves and fly sparge slowly	60.0 Min

Hops	Amount	IBU	Type	Use	Temp	Time
Magnum	1.00 oz	14.07	Pellet	FWH		60.0 Min
Hallertau Mittelfruh	1.80 oz	4.93	Pellet	Boil		15.0 Min
Tettnanger	2.50 oz	7.68	Pellet	Boil		15.0 Min
Saaz	1.80 oz	0.95	Pellet	Whirlpool	170.0 °F	30.0 Min

Salts	Amount	Use	Time	Amount	Use	Time
Gypsum	8.0 g	Mash	60.0 Min			
Calc. Chloride	7.0 g	Mash	60.0 Min			
Canning/Sea Salt	2.0 g	Mash	60.0 Min			
85% Phosphoric	8.00 ml	Mash	60.0 Min	8.4 ml	Sparge	60.0 Min

Others	Amount	Use	Description	Time
Campden tablet	1.0 Each	Strike Water	Add to strike water	90.0 Min
Whirlfloc tablet	1.0 Each	Boil	Add to boil	15.0 Min
Yeast Nutrient	1.0 Tbsp	Boil	Add to boil	15.0 Min

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
Omega Yeast Labs		OYL-057 - HotHead Ale	62 °F to 98 °F	Medium High	80%	

Water	Calcium (Ca+2)	Magnesium (MG+2)	Sodium (NA+)	Chloride (CI)	Sulfate (SO4-2)	Mash PH	Sparge PH
Balanced	77.6	7.0	19.0	63.2	69.1	5.35	5.60

Notes:

Think of everything you know about lagers. Then forget it all instantly. 77 will redefine the experience forever. A Lager that actually tastes of something? You have to be kidding, right? 77 lager is made with 100% malt and whole leaf hops. Taste 77 Lager and we are pretty sure you will agree that the fine line between genius and insanity has just become a little more blurred

