

# Ozarks Lager

Recipe Date: 8/27/19

Brewhouse Efficiency	85%	Style:	American Lager	<b>Ozarks Mountain Brew</b>
Batch Size:	22.0 Gal	Method:	All Grain	Head Brewer:
Starting Boil Size:	24.6 Gal	Boil Time:	60 min	<b>Ozarks</b>

Original Gravity	Final Gravity	Boil Gravity	Abv	IBU	Color	PH
1.053	1.012	1.047	5.32%	31.64	7.92°L	5.43

Fermentables	Amount	Bill	PPG	Color L	Mash Time
Pale Ale	24.00 lbs	63%	37.0	4.0	
Vienna	7.00 lbs	18%	35.0	4.0	
Munich - Dark 20L	5.00 lbs	13%	33.0	20.0	
Honey Malt	1.00 lbs	3%	37.0	25.0	
Carapils (Dextrine Malt)	1.00 lbs	3%	33.0	2.0	

Brew Steps	Amount	Temp	Description	Defaults	Time
Mash Infusion	15.7 Gal	159.5 °F	Add dry grain and underlet water	15.7 Gal	10 min
Recirculation		150.0 °F	Stir then recirculate	14.6 Gal	60 min
Sparge Infusion		179.6 °F	Raise to mash out	30.2 Gal	10 min
Fly sparge	15.0 Gal	168.0 °F	Slow fly sparge		60 min

Hops	Amount	IBU	Type	Use	Temp	Time
Magnum	2.00 oz	27.87	Pellet	FWH	210.0 °F	60 min
Crystal	8.00 oz	3.78	Pellet	Whirlpool	170.0 °F	30 min

Salts	Mash	Amount	Use	Time	Sparge	Amount	Use	Time
Gypsum		12.0 g	Mash	60 min				
Calc. Chloride		10.0 g	Mash	60 min				
Canning/Sea Salt		4.0 g	Mash	60 min				
85% Phosphoric		12.0 ml	Mash	60 min		10.9 ml	Sparge	60 min

Others	Amount	Time	Use	Description
Campden tablet	1.0 Each	60.0 Min	Strike Water	Crush, add to strike water, recirculate
Whirlfloc tablet	1.0 Each		Whirlpool	Crush, add after whirlpool
Yeast Nutrient	1.0 Tbsp	5.0 Min	Flame Out	Add to boil near flamout
Gelatin	1.0 Tsp		Keg	Add to keg while carbing

Yeast	Lab	ID/Name	Optimum Temp	Floculation	Attenuation	QTY
Omega Yeast Labs		OYL-057 - HotHead Ale	62 °F to 98 °F	Medium High	80%	4

Water	Calcium	Magnesium	Sodium	Chloride	Sulfate	Mash PH	Sparge PH
Balanced	78	2	20	68	71	5.43	5.40