

New Zealand Style Lager Recipe

Inspired by Steinlager



DIFFICULTY LEVEL 1
Easy as!

Ingredients:

Black Rock Lager 1.7kg

Black Rock Unhopped Ultra Light 1.7kg

200g Dextrose

11.5g Fermentis Yeast: SafLager™ W-34/70



Method:

1/ Clean and sanitise fermenter and associated equipment for brewing.

2/ Dissolve 3.4kg of wort concentrate into 1L of boiling water and mix in fermenter.

3/ Fill with cold quality brewing water to 23L achieving a starting wort temperature of 15 +/- 3°C.

4/ Sprinkle the dried yeast onto wort surface and ferment.

5/ Once all signs of fermentation have ceased for at least 24 hours (check this with hydrometer), then crash cool fermenter to 1-3°C for 48-72 hours (if possible) and keg or bottle using standard practices.

Specification:

Alcohol:	5% ABV
Bitterness:	20 IBU
Colour:	4 SRM
Black Rock Wort contains: Pilsner Malt, Maltose Syrup	