

MoreBeer!



CUT THIS OUT FOR
YOUR TAP HANDLE

REINA DEL SOL LAGER

SUGGESTED YEAST

White Labs: WLP940 Mexican Lager
Wyeast: WY2124 Bohemian Lager
Imperial: IYL28 Urkel
Omega: OYL114 Bayern Lager
CellarScience Dry: BAJA
Fermentis Dry: W-34/70 Bohemian

LME KIT

- 5 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 2 lbs Flaked Corn
- 8 oz Carapils

DME KIT

- 4.5 lbs Pilsen Dry Extract

SPECIALTY MALTS:

- 2 lbs Flaked Corn
- 8 oz Carapils

ALL-GRAIN KIT

- 8 lbs Pilsner

SPECIALTY MALTS:

- 2 lbs Flaked Corn
- 8 oz Carapils

HOPS

- .25 oz Galena – Boil 60 min
- .25 oz Galena – Boil last 5 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT188

REINA DEL SOL LAGER

RECIPE TIPS

For the all-grain version, we suggest a mash temperature of 149°F. The recommended fermentation temperature is 54°F.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

Reina del Sol Lager KIT on MoreBeer.com to see detailed brewing instructions & descriptions

LEARN MORE

Over 250 Articles at morebeer.com/articles & Over 125 Videos at morebeer.com/videos

BREW DAY QUESTIONS?

Our friendly staff are ready to help!

GIVE US A CALL 800-600-0033 OR EMAIL US 24/7 info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY 1.044—49

ACTUAL O.G.

SRM: 3

IBU'S: 15

EST. ABV %: 4.7

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!