



EPIDEMIC ALES



CUT THIS OUT FOR YOUR TAP HANDLE

LAGER AT WORLD'S END

A Brewmaster Series Kit From Epidemic Ales

SUGGESTED YEAST

White Labs: WLP840 American Lager

Wyeast: 2007 Pilsen

Imperial: IYL28 Urkel

Omega: OYL114 Bayern Lager

CellarScience Dry: GERMAN

Fermentis Dry: S-23 Lager

Lallemand Dry: Diamond Lager

LME KIT

- 4 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 2 lbs Vienna
- 1 lb Flaked Corn
- 8 oz Acidulated

DME KIT

- 4 lbs Pilsen Light Dry Extract

SPECIALTY MALTS:

- 2 lbs Vienna
- 1 lb Flaked Corn
- 8 oz Acidulated

ALL-GRAIN KIT

- 6 lbs Pilsner

SPECIALTY MALTS:

- 2 lbs Vienna
- 1 lb Flaked Corn
- 8 oz Acidulated

HOPS

- .15 oz Northern Brewer - Boil 60 min
- .5 oz Saaz - Boil last 15 min

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT207



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RECIPE TIPS

PLEASE NOTE: This recipe calls for a 90-minute boil. The first hop addition is added at 60 minutes remaining. For the all-grain version, we suggest a mash temperature of 149°F. The recommended fermentation temperature is 54°F, but check your chosen lager yeast strain's optimal fermentation temp range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

Lager at World's End by Epidemic Ales on MoreBeer.com to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

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800-600-0033

OR EMAIL US 24/7

info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY

1.042-47

ACTUAL O.G.

SRM: 3-4

IBU'S: 9

EST. ABV %: 4.5

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/calc

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