



AMBER

LAGER

CUT THIS OUT FOR
YOUR TAP HANDLE

AMBER LAGER

SUGGESTED YEAST

White Labs: WLP830 German Lager
Wyeast: 2124 Bohemian Lager
CellarScience Dry: GERMAN
Fermentis Dry: W-34/70 Bohemian

LME KIT

- 7 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 1 lb Crystal 40°L

DME KIT

- 6 lbs Pilsner Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 40°L

ALL-GRAIN KIT

- 9 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Crystal 40°L

HOPS

- 0.5 oz Magnum – Boil 60 min
- 2 oz Liberty – Boil last 10 min
- 2 oz Willamette – Boil last 1 min
- 1 oz Saaz – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT295

AMBER LAGER

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. We recommend a fermentation temperature in the 48–55°F range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

AMBER LAGER KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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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
1.045–49

ACTUAL O.G.

SRM: 11

IBU'S: 37

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](https://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!