

Intermediate Mexican Logger Recipe

Ingredients for 5 gallons:

1 can Coopers Light malt extract

3 pounds extra light dry malt extract

.5 pounds Briess Munich Malt 10L crushed

3 oz Tettnanger hops

1.5 oz Czech Saaz hops

White labs WLP 940 yeast

Process:

**note-lager brewing can be difficult in the summer without fermentation temperature control

OG. 1.047

FG. 1.007

ABV 5.4%

IBU 16

Heat 2.5 gallons of Durango City Water to 150 degrees and hold. Crush .5 pounds of Munich Malt and place into a malt bag and steep at 150 F. for 20 minutes. Heat and raise the temperature of your brew pot to 170 degrees, then 'fish out' the malt bag and let drip out into your brew pot as you raise to a boil. Discard to compost the contents of the malt bag. Add 1 can Coopers Malt extract and the extra light dry malt extract and achieve a rolling boil. Boil for one hour. At 50 minutes remaining add 1 oz Tettnanger hops, and then with 30 minutes remaining add 1 oz Tettnanger hops. With 5 minutes remaining add a combination of 1.5 oz Saaz hops and the remaining 1 oz Tettnanger hops. Remove from heat. Pour the contents of your brew pot into a clean and sanitized carboy filled with 2.5 gallons of cool water. Aerate your wort and pitch WLP 940 yeast at 68 degrees F and attach an air lock. Hold the carboy of beer at 68 F for one day to get initial fermentation and then cool the carboy to lager fermentation temperature of 50 degrees F and allow it to ferment out, about 2 weeks. When fermentation has slowed to almost no bubbles in your airlock increase temperature for a diacetyl rest for 2 days at 68 degrees. After diacetyl rest, rack the beer to a secondary fermenter (carboy), and lager for 3 weeks at 40 degrees F.

Prime and bottle as normal or rack to a keg and carbonate to 2.72 vol/co2.

Serve the beer ice cold with a lime wedge.