BREWER'S BEST EST. 1992

Japanese Rice Lager

A crisp, clean lager brewed with rice syrup solids and Pilsen malt for a light, refreshing body. Balanced with a subtle bitterness from Galena and Saaz hops, this beer delivers a smooth, easy-drinking experience with delicate malt sweetness and a dry, refreshing finish.

IBUs: 31 - 35	**OG: 1.042 - 1.046**	**FG: 1.012 - 1.016**
ABV: 3.9% - 4.5%	**Difficulty: Intermediate**	**Color: Straw**

Contents

- Ingredients
- Priming Sugar
- Grain Bag(s)
- Bottle Caps
- Brewing Procedures

Hops may vary due to availability.

Glossary

OG Original Gravity
SG Specific Gravity
FG Final Gravity
CO2 Carbon Dioxide
DME Dried Malt Extract
LME Liquid Malt Extract
IBU International Bittering Units *(Tinseth)*
ABV Alcohol by Volume

Ingredients

FERMENTABLES
- 3 lb. Rice Syrup Solids
- 3 lb. Pilsen DME

HOPS
- 1 oz. pack Saaz
- 1 oz. pack Galena

YEAST
- 1 Sachet

Recommended Procedures

NOTE: This is a lager recipe and includes lagering procedures which require special temperature-controlled conditions.

BREW DAY (DATE ___/___/___)

WARNING: Exercise caution throughout the brewing process to prevent burns or injury.

1. READ
Read all of the recommended procedures before you begin.

2. SANITIZE
Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

3. START BOIL
Pour 2.5 gallons of water[1] into your brew and pot and bring it to a gentle, rolling boil. Add **the included 3 lb. RICE SYRUP SOLIDS AND 3 lb. PILSEN DME** to the boiling water. Continuously stir the extract into the water as it returns to a gentle, rolling boil[2]. Your water is now wort.

4. FOLLOW SCHEDULE[3]
As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time the hops were added to help keep your brew on schedule. The BREW DAY SCHEDULE will guide you through the remaining addition of ingredients. Continue the gentle, rolling boil until the boil is complete.

Recommended Brew Day Equipment

- 4 Gallon Brew Pot (or Larger)
- 6.5 Gallon Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

[1]We suggest doing a 2.5 gallon boil at minimum. If you have the equipment to boil more than 2.5 gallons feel free to do so. There is no need to change the amount of any of the ingredients.
[2]Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.
[3]When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results. Even small amounts, including "spent" hops from brewing, can trigger a deadly reaction.

BREW DAY SCHEDULE

1. Add the 1 oz. pack of Galena hops ___:___ (time)
2. Boil 50 minutes
3. Add the 1 oz. pack of Saaz hops ___:___ (time)
4. Boil final 10 minutes
5. Terminate boil ___:___ (time)

Total Boil Time: 60 minutes
Continue to Step #5

Recommended Procedures *(continued)*

5. COOL WORT & TRANSFER
Cool the wort down to approximately 60ºF by placing the brew pot in a sink filled with ice water[4]. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

6. ADD WATER
Add enough clean water (approx. 50º - 60ºF) to the fermenter to bring your wort to approximately 5 gallons[5]. Thoroughly stir the water into the wort. Using a sanitized hydrometer take an Original Gravity (OG) reading. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

7. PITCH YEAST
Sprinkle the contents of the yeast sachet (DO NOT REHYDRATE) over top of the entire wort surface and stir well with a sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move the fermenter to a cool, lager-specific, **temperature-stable** area (approx. 53º - 59ºF).

FERMENTATION

8. PRIMARY
The wort will begin to ferment within 24 - 48 hours and you may notice CO2 releasing (bubbling) out of the airlock. If no bubbling is evident on day two of fermentation, take a gravity reading with a sanitized hydrometer. If gravity has dropped below your OG reading then fermentation is taking place. Take a gravity reading again in 10 - 14 days and confirm fermentation has completed by comparing the gravity reading to the FG range listed at the top of the instructions. If gravity is not in the FG range, continue fermentation until it reaches the FG range. Record your FG reading in the ABV% CALCULATOR (right).

9. SECONDARY/LAGERING[6]
Transfer the beer to a clean, sanitized 5-gallon carboy. Lower the temperature 1º to 3º per day until it reaches 35º - 42ºF[7]. Lager within this temperature range 3 - 4 weeks. If you don't have equipment for lagering, see "Brewed As An Ale" right. After lagering is complete, remove from the lagering area and allow the beer to come back to room temperature and proceed to bottling.

BOTTLING DAY (DATE ___/___/___)

10. READ
Read all of the recommended procedures before you begin.

11. SANITIZE
Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

12. PREPARE PRIMING SUGAR
In a small saucepan dissolve 5 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute. 1 oz. of priming sugar is equal to approx. 2.5 tablespoons

13. BOTTLE
Using your siphon setup and bottling wand, fill the bottles[8] to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

14. BOTTLE CONDITION
Move the bottles to a dark, warm, **temperature-stable** area (approx. 64º - 72ºF). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER'S BEST® PRODUCTS.

Brew Tips

[4]To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

[5]Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS.

[6]Before proceeding to the lager stage be sure the beer is in your secondary fermenter and has reached its FG, then begin lowering the temperature as indicated in Step #8.

[7]Filling your airlock with distilled spirits will prevent it from freezing.

[8]Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

Brewed As An Ale

Brewer's Best® recommends lagering this recipe to achieve the true lager character of this beer style. However, if you are not properly equipped to lager your beer, the included yeast will perform well when fermented as an ale. When fermenting as an ale (between 64º - 72ºF) try to keep the beer on the cooler end of the temperature range and allow for some additional time for the lager yeast to ferment down to the FG. If possible, rack to a secondary fermenter for two weeks prior to bottling. Consult your local homebrew shop to learn more about the equipment necessary to lager your beers. Most climates provide a seasonal window that will allow you to lager beer, although this method is not as accurate as temperature-controlled lagering equipment.

Recommended Bottling Day Equipment

- 6.5 Gallon Bottling Bucket
- Bottle Brush
- Siphon Setup
- Capper
- Bottle Filling Wand
- Sanitizer
- 12 oz. Bottles (approx. 53)
- Crown Caps

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(_____* - _____**) x 131.25 = ____%

***OG from Step #6**
****FG from Step #8**

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