


Lev's Gritty Cream Lager

This recipe obtained it's name from the fact that I was building a wooden rocking horse at brew time, and had saw dust everywhere. This was the first batch with insulation on my lauter tun.

Brewer:	Mike Leveridge	Email:	uslev@republic.net
Beer:	Lev's Gritty Cream Lager	Style:	American Cream - 10 Gallon
Type:	All grain	Size:	11 gallons
Color:	3 HCU (~3 SRM) 	Bitterness:	17 IBU
OG:	1.054	FG:	1.012
Alcohol:	5.4% v/v (4.2% w/w)		
Water:	Add 1 tsp Burton Salts to my well water just prior to boil		
Grain:	10 lb. American 2-row 4 lb. American 6-row 2 lb. Dextrine malt (Cara-Pils) 4 lb. Flaked maize		
Mash:	80% efficiency Infused 5 gal of 180 °F liquor, mashed for 60 minutes at 151 °F. Sparged with 10 gallons of liquor to yield 13 gallons to kettle.		
Boil:	60 minutes	SG 1.045	13 gallons
Hops:	2 oz. Hallertauer (Hershbrucker) (3.9% AA, 60 min.) .5 oz. Cascade (4.6% AA, 10 min.) .5 oz. Cascade (4.6% AA, 10 min.)		
Yeast:	Wyeast 2007 Pils Lager		
Carbonation:	Used 1.5 cups corn sugar to bottle condition		