



RED OAK AMBER LAGER CLONE

Recipe courtesy of Red Oak Brewing Co.

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.046	1.010	4.75%

INGREDIENTS

7.5 lbs Munich Malt
2.5 lbs Pilsner Malt
0.25 lbs Rice Hulls

HOPS

1 oz. German Tettnang @ 60 minutes
0.5 oz. German Spalt @ 30 minutes
0.5 oz. German Spalt @ 30 minutes

YEAST

Wyeast Bohemian Lager - 2124
or
White Labs German Lager
- WLP830 (Starter recommended)

PROCESS

Mill your grains and mash at 150°F for one hour.
Sparge and collect your wort.

Bring wort to a boil. Set timer for 60 minutes and follow hop schedule.

Chill wort to 50°F and pitch your yeast/yeast starter.

Ferment for 2 weeks at 50°F and then lager for 6 weeks at 33°F.