

Beer/Style	Mexican Lager
Batch Size	6.0 gallons (Fermenter)
Gravity Units per Gal.	45
Total Gravity Units	270
OG	1.045
Est. FG	1.009
ABV	4.78%
IBU	13.78
SRM	2.44

Need to buy...		
Hops	2oz Saaz	
Yeast	WLP940	
Distilled Water	10 Gallons	

Water Profile (pH 5.41)						
Ca2	Mg2	SO4	Na	Cl	HCO3	
83	0	118	0	59	0	

	Grain Bill	Ingredient Gravity	Extract Potential	Extract Pot. Adj. for 75% Eff.	Pounds Needed
66.7%	Pilsner	180.09	38	28.5	6.32
22.2%	Flaked Corn	59.94	37	27.75	2.16
11.1%	Corn Sugar	-	-	-	1.00

Total lbs Grain	8.48
Mash Thickness	1.5 qts/lb
Mash Water	3.18 Gallons <i>1.91 gallons after mash</i>

Strike Water	<i>Do this before heating</i>	
	Heat 3.25 gal to 165°F, add to MLT	
	Let Rest Until 161°F	
Mash	60 min @ 150°F	

Sparge Water	<i>Do this before heating</i>	
	Heat 5.75 gal sparge water to 200°F	
Mash Out	Add near boiling to raise MLT temp to 168-170°F	
Vorlauf	Drain first runnings and put back in MT	
	Once wort runs clear, start sparging	
Sparge	Sparge with 168-170F so that water in = wort out	
	Stop once boil volume is reach or gravity is 1.010	

Boil	1oz Saaz	60 min
	.50oz Saaz	5 min

Chill	Chill to 60 - 65°F	
Yeast	WLP940 Mexican Lager	
Chill	Chill to 52°F <i>Do once fermentation starts</i>	

Primary Fermenter	Ferment for 1-2 weeks in primary
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Diacetyl Rest	Raise temperature to 62°F	<i>Hold for 2-3 days</i>
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Secondary Fermenter	Transfer to secondary fermenter	
Lager	4 - 6 weeks at 40°F	<i>Lower temp 5°F per day</i>