

Lagering Tips

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Here are some top lagering tips from club members and other resources:

- Remember, patience is a virtue
- Give yourself time if you are aiming to have it ready by a certain date
- Use Irish moss and a vigorous full-wort boil
- Use a wort chiller
- Use a two-stage method of fermentation
- Incorporate a diacetyl rest into the fermentation
- Select appropriate ingredients for the style of lager you are brewing
- Sanitize!
- Use a true lager-type yeast
- Use a yeast starter or repitch yeast to next batch
- Plan a stretch of lagers
- Assures good start
- See Wyeast website for "yeast washing" procedure if desired
- Take the time and effort to control your temperatures well
- Consistent results
- Use a thermo-strip on your fermenter to help track your fermentation temperatures
- If making an all-grain lager, make sure to ventilate pot well during boil to drive off DMS

precursors

- For all-grain lagers, depending on your malt profile and equipment, you may want to use
 - Acid rest (104 F, ~30 mins) - for mash acidification and liquefaction
 - Protein rest (118 F, ~ 30 mins) - for undermodified malts
 - Beta Amalase rest (140 F, ~30 mins) - for a dry beer
 - If possible, use fairly well-modified lager malts and just do a step mash (just easier)
 - Decoctions are authentic but messy - strong malt profile