

\$53.99

Bohemian Rhapsody

Scaramouche, Scaramouche will you do the Fandango?

A Czech Style Lager

- 6.6 lbs. Pilsen LME
- 1 lb Pilsen DME
- 1.25oz Czech Saaz (60 min) ***@ 3AAU
- 1.5oz Czech Saaz (30 min)
- 1 oz Czech Saaz (10 min)
- 1 oz. Czech Saaz (flameout)
- .5 Carapils and .5 Vienna
- 1 tsp Irish Moss
- S-23 Lager Yeast
- Hop and Grain Bags
- Priming Sugar
- Caps

1. In boiling kettle, mix 3.5 gallons of filtered or spring water with 154 deg F. Place crushed grains in large muslin bag and throw into the water. Let it sit at this temperature for about 30 minutes. Remove grains and discard.
2. Bring water to a boil. Set your timer for 90 minutes.
3. @ 60 add the first hop addition and continue as the schedule above dictates.
4. In the final 20 minutes of the boil add the extracts. Being extremely careful not to scorch the sugars and stirring constantly, a steady low boil is a good idea at this point. This will protect the taste and color.
5. In the final 15 add Irish Moss
6. Cool it down and get it into fermenter, top up with distilled or reverse osmosis water, if all has gone to plan this should be about a 50/50 blend to achieve the correct softness while maintaining some mineral content. If you already have very soft water you are good to go, do not use 100% distilled or R.O. water.
7. Chill your fermenter to about 44 degrees, Rehydrate and pitch your yeast and aerate well. Over the next 36 hours increase your temp slowly to 50 and hold this temp until completion.
8. Fermentation should complete in around two weeks, although it may take longer as cold fermentation often does. After fermentation subsides, rack to a carboy and drop the temp to near freezing and hold there for about a month or more. Check final gravity then bottle condition for about three weeks.

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This is a Lager and requires the ability to control the temperature of your fermenter

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