LEMONDROP LAGER

Pucker up for a citrus sensation that'll tantalise your tastebuds. This crafty lager pours deep gold and slightly hazier than usual. The sun-drenched medley of aromas is led by lemon, followed by delicate floral, mint, green tea, and a touch of melon. From the first sip, the citrus punch is balanced by a subtle maltiness with floral and herbal touches around the edges. Rounded out with a crisp, cracker finish, Lemondrop Lager is full of deliciously zesty surprises.

Beer Style	Lager
Flavour Profile	Floral, Herbal, Citrus, Bitter-Finish
Alcohol Content	5.8
Colour (EBC)	10
Bitterness (IBU)	30
Volume	8.5L
Difficulty	Advanced

INGREDIENTS

- 1 x 1.3kg Mr Beer Golden Ale
- 1 x 250g Carapils Malt
- 1 x 25g Lemondrop Hops
- 1 x 15g Coopers German Lager Yeast
- 1 x 72g Mr Beer Carbonation Drops

1. MIX

- Place the Carapils Malt in a plastic zip-lock sandwich bag and crack it using a rolling pin.
- In a good size pot (around 5 Litres) bring 1 litre of water to approximately 60-70°C, add the crushed Carapils Malt (we recommend wrapping in a mesh cleaning cloth, pulled straight from the wrapper) and let steep for about 30 minutes.
- Remove the Carapils Malt by gathering up the corners of the mesh cloth and lift, allowing the liquid to drain from the malt back into the pot.
- Add pot to the stove and bring to the boil for 5 minutes.
- Set pot in an ice bath to cool for 15 minutes.
- Strain the wort into your Fermenting Vessel (FV) and add the Mr Beer Golden Ale, stir to dissolve.
- Fill the FV with cold water to the 5 litre mark.
- Check the temperature and top up to the 8.5 litre mark with hot or cold water to get as close to 12°C as possible.
- Sprinkle the Coopers German Lager Yeast and fit the lid.

2. BREW

- Place the FV in a location out of direct sunlight and try to ferment between 12C-22C.
- Fermentation should take 5 to 10 days.
- Once fermentation slows down, approximately day 5, add the 25g of Lemondrop Hops (we recommend wrapping them in a mesh cleaning cloth, pulled straight from the wrapper).
- Leave for 3 days and then check Specific Gravity (SG).
- Check the SG again the following day and so on.

3. BOTTLE

- The brew is ready once the SG has stabilised over a couple of days, expect about 1008 to 1013.
- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight at or above 18C.

4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve with age.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 5.8% ABV.