RECIPE FOR CONTINENTAL LAGER DRAFT TYPE HOME BREW

To make 6-8 gallons for filling 60-70 twelve ounce bottles, or 22-26 quart bottles at about 20 cents per quart.

INGREDIENTS

3 lb. can BLUE RIBBON® Hop Flavored Light Malt Extract syrup.
3 lb. corn sugar for brewing, and 10 ounces for bottling.
2 packets lager yeast - 7 grams or 1/4 ounce each
6 gallons water, preferably not softened

EQUIPMENT

1. Fermentor — a 7-1/2 to 10 gallon sanitary container, made of food grade plastic, or ceramic, along with a tight and sealable (preferably gasketed) but removable, lid for ease of cleaning. Smooth, non-corrugated construction is preferred for the same reason. It may be necessary to tape the lid to the fermentor to make a tight seal.
2. Fermentor air lock to be inserted into lid of fermentor (it may be necessary to drill or punch a proper size hole in the lid for insertion). A better seal can be made if the air lock is fitted into a rubber stopper which is then inserted into the lid.
3. Siphon device and tubing or hose - (4-5 feet of 1/4 - 1/2 inch size).
4. Capper
5. Hydrometer
6. Thermometer.

SUPPLIES

60-70 clean 12 oz. returnable bottles, or 22-26 clean quart returnable bottles and crown caps.

PROCEDURE:

PREPARATION: Dissolve 3 pounds (7-1/2 cups) CORN sugar and the entire contents from a warm 3 lb. can of Blue Ribbon® Hop Flavored Light Malt Extract syrup in 1 gallon of hot (160-190°F) water. Pour 5-6 gallons of cold water into the clean fermentor, add the warm syrup and sugar solution and stir. Allow at least 1-1/2 gallon head space. The temperature of the total mixture should be as near to 60-70°F as possible, which is the best range for fermenting the brew. Dissolve the yeast in about a half pint of cool water, and add to the fermentor with thorough stirring.

FERMENTATION: Seal the fermentor and insert air lock. Bubbles should be observed at the air lock within 6-12 hours, but only if you have a very tight seal. After 7 days or more at 60-70°F, when the bubble rate has slowed to less than 1 in 2 minutes the fermentation step is complete. The brew should then be checked with a hydrometer to make

BLUE RIBBON® MALT SYRUPS AND EXTRACTS

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sure the gravity is below 1.005. As a check the initial gravity before fermentation should be about 1.040.

**BOTTLING:** The brew is then carefully siphoned into bottles, each containing only one teaspoon of corn sugar for 12 oz. bottles. When siphoning try to avoid disturbing or transferring any of the bitter settled yeast layer. The bottles should be filled to 1-3/4 inches below the top. The filling tube or hose should be placed near the bottom of the bottle to avoid foaming. (Alternatively the brew can be carefully siphoned into a second container of at least six gallon capacity, and then mixed carefully with 10 ozs. or 1-1/2 cups of previously dissolved corn sugar, after which the bottles can be filled as above). Cap the bottles and allow them to remain at 60-70°F for at least two weeks. The Continental Lager Draft type home brew is then ready to be cooled and enjoyed. It is best kept refrigerated and consumed while fresh (less than two months).

**CLEANING AND SANITIZING:**
All equipment, bottles and glasses used must be thoroughly washed to insure freedom from wild yeast, or other microbiological contaminations. The fermentor and siphon and hose will need special attention and flushing. We recommend Calgon or similar phosphate type products; Borax washing powder; Spic and Span or similar cleaners; or Arm & Hammer or similar sal soda concentrated washing soda. Most detergents and soaps should be avoided because of possible residual detrimental effect on foam. After washing we recommend the hypochlorite type of bleach (Clorox, etc.) for sanitizing. It is then extremely important to rinse and flush generously with water to remove all traces of the cleaning and sanitizing agents used.

**SUGAR:**
Cane or beet sugar may be substituted for corn sugar on an equal weight basis, but may produce a cidery taste depending on the yeast culture used.

**BLUE RIBBON® SYRUPS**
By using Blue Ribbon® Hop Flavored Light Malt Extract syrup, or other Blue Ribbon® Hop Flavored Syrups, no additional hops are normally needed, so you are spared this trouble and expense. However, you may wish to modify the above formulation by varying the amount of syrup, sugar or water used; by trying different yeasts or by adding additional hops that can be purchased separately, so as to economically produce your own creative and distinctive draft type brews.

**TO MAKE CONTINENTAL LAGER DRAFT TYPE HOME BREW**
You may also use Blue Ribbon® Plain Malt Extract (not hop flavored) and add hops separately to suit your taste.

**TO MAKE CONTINENTAL LAGER DARK DRAFT TYPE HOME BREW**
Use Blue Ribbon® Hop Flavored Dark Malt Extract syrup.

**TO MAKE PILSNER DRAFT TYPE HOME BREW**
Use Blue Ribbon® Hop Flavored Extra Pale syrup.

**TO MAKE BAVARIAN LIGHT DRAFT TYPE HOME BREW**
Use Blue Ribbon® Hop Flavored Pale Dry syrup.