



FERMENTING LAGERS

THERE ARE MANY DIFFERENT WAYS TO FERMENT LAGERS. THESE GUIDELINES ARE MEANT TO SHOW HOW TO FERMENT A LAGER WITHOUT GOING THROUGH PAINSTAKING STEPS TO CHANGE THE TEMPERATURES DURING THE FERMENTING AND LAGERING PROCESS. A TEMPERATURE CONTROLLER IS NECESSARY IF YOU ARE FERMENTING IN A REFRIGERATOR. IT ALSO CAN BE DONE BY FERMENTING IN A COOL PLACE IN THE GARAGE OR BASEMENT THAT MAINTAINS A CONSTANT TEMPERATURE OF 50 TO 55 DEG. F

- * **MOST STRAINS OF LAGER YEAST PERFORM BEST AT 50 – 55 DEG F FOR THE “PRIMARY” FERMENTATION.**
- * **PITCH YEAST WHEN WORT TEMPERATURE IS ABOUT 75 DEG**
- * **LET THE FERMENTER AT ROOM TEMPERATURE UNTIL YOU SEE ACTIVE FERMENTATION. (ABOUT 24 HRS.)**
- * **MOVE THE FERMENTER INTO THE REFRIGERATOR OR AREA WHERE IT WILL BE FERMENTING.**
- * **PRIMARY FERMENTATION WILL TAKE 2 -3 WEEKS OR LONGER.**
- * **WHEN PRIMARY FERMENTATION IS COMPLETE REMOVE THE FERMENTER FROM THE REFRIGERATOR AND LET IT SIT AND WARM TO ROOM TEMPERATURE.**
- * **THIS IS CALLED THE DIACETYL REST. THIS WILL ENSURE A COMPLETE FERMENTATION WHILE ALLOWING THE YEAST TO ASORB SOME OF THE UNDISERABLE FLAVORS**

THAT ARE NOT TYPICAL FOR A LAGER. THIS WILL TAKE A DAY OR TWO.

- * TRANSFER TO A SECONDARY FERMENTER AND MOVE BACK TO THE REFRIGERATOR OR FERMENTING AREA TO START THE LAGERING PROCESS. IF YOU WANT YOU CAN DROP THE TEMPERATURE OF THE REFRIGERATOR TO ABOUT 35 DEG F BUT I NORMALLY JUST LAGER IT AT THE TEMPERATURE I FERMENTED IT WITH GREAT RESULTS.**

- * I USUALLY COLD LAGER FOR ABOUT 1 MONTH ALTHOUGH YOU MAY LAGER LONGER IF YOU HAVE THE PATIENCE.**