



Mode Yellow Mexican Lager All-Grain Recipe

A classic Mexican Lager! Our Mode Yellow is based on a similarly-sounding Mexican lager known all over the world. Easy to drink, the base is augmented with flaked maize and Vienna malt, with classic Hallertau hops for bitterness and aroma. The perfect beer for hot summer days, try it with a lime wedge to add some refreshing acidity and lime flavor!

BEER SPECS

Original Gravity:

1.041 - 1.043 @ 65% efficiency

1.044 - 1.046 @ 70% efficiency

1.048 - 1.050 @ 75% efficiency

Final Gravity: 1.009 - 1.011

IBU: 24 - 28

ABV%: 3.9 - 5.4%

Yield: 5 Gallons

MALT BILL

7 lbs.	Pale Malt
1.5 lbs.	Flaked Maize (corn)
0.75 lbs.	Vienna Malt

HOPS & BOIL SCHEDULE - 60 Minute Boil

2 oz. Hallertau	Boil 60 minutes
1 oz. Hallertau	Boil 10 minutes

MASH & FERMENTATION

Suggested Mash Temperature:

A low to moderate mash temperature is recommended to create a light, refreshing beer with a slight malt backbone. We recommend a 60 minute mash at 149-151F

Fermentation Schedule:

We suggest a primary fermentation of 2 to 3 weeks at 48-56F. A diacetyl rest may be performed once the beer is 2/3 to 3/4 of the way to the expected final gravity by raising the beer by 8-10 degrees and holding until fermentation is complete. This is followed by a lagering phase of 2-6 weeks at 34-42F. If using Lutra Kveik Yeast, ferment at 69-95F for 2 to 3 weeks.

YEAST SUGGESTIONS

Omega Yeast OYL-113 Mexican Lager
Omega Yeast OYL-071 Lutra Kveik (dry)

BREWER'S NOTES

Mode Yellow...does that sound like something familiar? We were going for a classic Mexican style lager when we created this recipe! This has a nice malt character and hoppiness, but still is light, refreshing, and super easy to drink! You can make this beer using a traditional lager yeast and ferment using a traditional lager fermentation schedule, or use Lutra Kveik yeast, which creates a clean and lager-like beer even at ale temperatures (and higher!) No matter what you do, be sure to enjoy this tasty beer! We recommend a lime wedge for a bit of lime flavor and acidity, and pairing this beer with tacos!