



Mode Yellow Mexican Lager Extract 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 - 1.044

Final Gravity: 1.010 - 1.012

IBU: 24 - 28

ABV%: 3.8 - 4.5%

Yield: 5 Gallons

FERMENTABLES AND SPECIALTY GRAINS

4 lbs. Light Dry Malt Extract

1 lb. Pale Dry Malt Extract

0.75 lbs. Vienna Malt

1.5 lbs. Flaked Maize (corn)

HELPFUL INFORMATION

Wort = unfermented beer

Rack = transfer from vessel to vessel

Pitch = add yeast to the fermenter

OG = Original Gravity: Specific Gravity Before Fermentation

FG = Final Gravity: Specific Gravity After Fermentation

ABV = Alcohol by Volume

ABW = Alcohol by Weight

IBU = Intl. Bittering Units

Alcohol by Volume Equation:

$(OG - FG) * 131.25$

HOPS & BOIL SCHEDULE - 60 Minute Boil

2 oz. Hallertau

Boil 60 minutes

1 oz. Hallertau

Boil 10 minutes

YEAST SUGGESTIONS

Omega Yeast OYL-113 Mexican Lager

Omega Yeast OYL-071 Lutra (dry)

NOT INCLUDED

Irish Moss (for clarity, optional)

Yeast

Bottle Caps

Priming Sugar

INCLUDED Muslin Bags:

1 grain, 0 hop

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!

BREWING INSTRUCTIONS

PRIOR TO BREWING

1. Clean & Sanitize all equipment, tubing, etc.
2. If using Omega, Imperial Organic or White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge and 'smack' the pack to release the nutrients. Allow pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

FERMENTATION

1. Primary Fermentation: Allow beer to ferment 7-14 days, then proceed to STEP 2 or 3
2. Secondary Fermentation (Optional): Transfer beer to a 5 gallon carboy, leaving behind the sediment, and allow to sit for an additional 1-2 weeks, then proceed to STEP 3
3. Check gravity prior to proceeding with bottling to ensure fermentation is complete (Reference Final Gravity under "Beer Specs" section on Pg.1)

BREWING DAY

1. Fill kettle with water and heat to 160F
 - a. Partial Boil Method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume
 - b. Full Boil Method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil
2. Turn off burner (or remove kettle from heating element if using electric). Place crushed specialty grains in muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Don't squeeze the bag.
3. While stirring, add malt extracts until fully dissolved.
4. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
5. Follow **Boil Schedule** on the first page for adding your hops and other ingredients during the boil.
6. At end of boil, chill wort as quickly as possible to 60-70F with a wort chiller or an ice bath (46 -54F if using a traditional lager yeast). Place lid on kettle while chilling.
7. Siphon cooled wort into fermenter leaving as much sediment behind in the kettle as possible:
 - a. Partial Boil: Add sterile water (packaged drinking water is preferred) to the fermenter to reach 5.25 gallons
 - b. Full Boil: Siphon entire volume of wort into fermenter
8. **Aerate wort** by stirring, shaking, or oxygenating
9. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
10. Move fermenter to a dark place with a steady temperature of 46-54F If using a traditional lager yeast, or 68- 95F if using Lutra kveik yeast.

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment, and bottling bucket
3. Dissolve **3/4 cup (5oz) priming sugar** in 2 cups boiling water. Boil for 4 minutes then chill to 70-80F and add to your bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated.

TIPS FOR SUCCESS

1. Clean and Sanitize!
2. Avoid using softened water or reverse osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water touches all the grain.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking/transferring, be sure not to introduce oxygen into your beer by splashing or shaking (except during the initial aeration/oxygenation process prior to fermentation).
9. Maintain a constant temperature during fermentation.