

LAGER & PILSNER

HOME BREW RECIPES

REVISED & UPDATED

LOW RES PREVIEW

100+ CLONE RECIPES OF FAMOUS BEERS
GERMAN - CZECH - AMERICAN - BRITISH
FRENCH - BELGIAN - ITALIAN - PACIFIC - MEXICAN

WILD ABOUT
HOPS

LAGER & PILSNER

HOME BREW RECIPES BREWED & TESTED BY WILD ABOUT HOPS STAFF

WEB: <https://www.wildabouthops.nz>

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LOW RES PREVIEW

LAGER & PILSNER HOME BREW RECIPES

ABOUT THE RECIPES:

This book assumes you know how to brew beer. If not "How to Brew" by John Palmer is a good starting point.

The information in this book is correct to the best of our knowledge at the time of publishing. All recommendations are made without guarantee on the part of Wild About Hops NZ. The recipes are in some cases the result of converting a commercial recipe down to a home brew size. Other recipes were the result of information given as percentages by the brewers themselves or by brewery websites and the results of tasting the commercial examples. Notwithstanding, all recipes are subject to change over time.

Although we have obtained information from brewers and breweries, these recipes are clones inspired by real beer brands and created by us for our brewing systems, Spiedel 20 litre Braumeister and we do not claim that these are the exact same ingredients, techniques or formulas used by the breweries. These are home brew recipes created for home brewers that are as close to the real beer brands as possible.

The recipes are all grain, full mash recipes calculated with a 75% mash efficiency. As all brewing systems are different, we suggest entering the recipes into software like Beer Smith or similar software to tailor the recipe to your ingredients and your system before brewing. When the recipe calls for a high alpha hop use the weight in grams for accuracy.

If you are making a German Helles for example, try to purchase and use German malts and hops to get an authentic taste profile. Obviously, you are limited to the malts that are available in your country of residence. Most yeast and hop varieties seem to be generally available worldwide. Carafoam/Carapils & Carahell can be swapped out for more base malt if required.

The first yeast listed in the recipe is the one used to formulate the recipe. If you use a different yeast, you definitely need to reformulate the recipe for that yeast. For example, Fermentis W-34/70 and S-189 have a similar taste profile but W-34/70 is more efficient at converting sugars to alcohol and WLP830 is more efficient than W-34/70. There are less yeast types available for fermenting Lager/Pilsner style beers than there are for ales.

You also need to check the AA% (alpha acid percentage) of your hops with the average percentage given in the recipe. The AA% should be printed on the packaging. Each year the measured AA% will change due to variations in the prevailing environmental conditions for the growing area.

Where there is a choice of mash temperature, a mash @ 66°C will result in a drier beer (more fermentable) and a mash @ 68°C will result in a sweeter beer (less fermentable). With multi step functionality on your mash system, 45 minutes at each temperature above works well with 78°C mash out. If you do a single infusion mash then 67°C will hit the sweet spot.

In the words of Master Brewer, John Keeling: "Brewing is as much an art as a science, and all beer specifications and raw materials for the recipes are subject to change with new varieties of hops becoming available, varieties of yeast and malt being available or not, brewery ownership changes, accountant directives and at the creative discretion of the brewer". In the words of Ronald Pattinson, Brewing Historian: "There are several factors which influence the nature of beers in a particular place at a particular time - taxation, legislation, local tastes, raw materials, climate. These factors are not constant over time and location. Thus, a beer style, for example Lager, cannot be expected to be the same everywhere in the world".



ANDECHSER HELL

GERMAN HELLES

20 LITERS | ABV 4.8 | IBU ~ 16 | SRM 2.7 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.048 | 11.91°P | FG 1.012 | 3.07°P | MASH 90 MIN @ 67°C | 153°F | BOIL 60 MIN

MALT

MASH:

- 3800g [8.4lb] PILSNER (1.7 SRM) 93.0%
- 256g [8oz] CARAFOAM (2.0 SRM) 6.3%
- 28g [1oz] ACIDULATED (1.8 SRM) 0.7%

HOPS

BOIL:

- 5g [0.18oz] HALLERTAUER MAGNUM [15.60 % AA] - BOIL 60.0 MIN {8.6 IBU}
- 21g [0.74oz] HALLERTAUER HERSBRUCKER [4.00% AA] - BOIL 10.0 MIN {3.4 IBU}
- 21g [0.74oz] TETTNANGER [4.0% AA] - BOIL 10.0 MIN {4.0 IBU}

ADDITIONS

BOIL:

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 mins

YEAST

1ST CHOICE:

- 1.0 PKG GERMAN X LAGER (WHITE LABS WLP 835)

2ND CHOICE:

- 1.0 PKG FERMENTIS SAFLAGER W-34/70

NOTES

It is pure and cellar fresh on the nose with soft malt aromas permeated with floral hop tones. Lively and pleasant to drink, it has a light and soft body. The mild sweetness combines very well with a velvety soft hop bitterness. It has a round and harmonious finish – a genuine, classic, full-bodied Bavarian beer. One of our favourite helles. Evaluated in Munich 2024. Recipe circa 2024

WEB

<https://www.andechs.de/en/monastery-brewery/product-range/andechser-hell.html>



LOW RES PREVIEW

AUGUSTINER EDELSTOFF

GERMAN HELLES

20 LITERS | ABV 5.6 | IBU ~ 20 | SRM 3.8 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.059 | 14.51°P | FG 1.017 | 4.33°P | MASH 90 MIN @ 67°C | 153°F | BOIL 60 MIN

MALT

MASH:

- 4500g [9.9lb] PILSNER (2.0 SRM) 88.2%
- 300g [10.5oz] CARAFOAM (2.0 SRM) 5.9% % AA] - BOIL 60.0 MIN {14.8 IBU}
- 100g [3.5oz] CARAHELL (13.0 SRM) 2.0%
- 100g [3.5oz] ACIDULATED (1.8 SRM) 2.0%
- 100g [3.5oz] MUNICH (7.1 SRM) 2.0%

HOPS

BOIL:

- 10g [0.35oz] HALLERTAU MAGNUM [12.30
- 28g [2oz] HALLERTAUER MITTELFRÜH [4.00% AA] - BOIL 10.0 MIN {4.2 IBU}
- 28g [2oz] HALLERTAUER MITTELFRÜH [4.0% AA] - BOIL 10.0 MIN {3.5 IBU}

ADDITIONS

BOIL:

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 mins

YEAST

1ST CHOICE:

- 1.0 PKG MUNICH HELLES (WHITE LABS WLP 860)

2ND CHOICE:

- 1.0 PKG FERMENTIS SAFLAGER W-34/70

NOTES

Augustiner Edelstoff is brilliant bright straw yellow. The freshness and the floral hints are followed by soft malt aromas on the nose. Due to the long lagering period, the mild and distinctive body of this noble beer is attractively tangy. The beer has a balanced sweetness and is laced with hop-bitter nuances. Evaluated in Munich 2024. Recipe circa 2024

WEB

<https://www.augustiner-braeu.de/en/our-beers/>

LOW RES PREVIEW

CZECH PIVOS

LOW RES PREVIEW



LOW RES. PREVIEW

BUDWEISER
Budvar



Budweiser
Budvar

ORIGINAL
CZECH LAGER

OWNED BY THE CZECH REPUBLIC

ORIGINAL



Budweiser
Budvar

BUDEJOVICKY BUDVAR LEZÁK SVETLÝ

CZECH PIVO

20 LITERS | ABV 5.0 | IBU ~ 22 | SRM 3.5 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.048 | 11.91°P | FG 1.010 | 2.56°P | MASH 90 MIN @ 67°C | 153°F | BOIL 60 MIN
ALTERNATE MASH - DOUBLE DECOCTION

MALT

MASH:

- 3700g [8.4lb] PILSNER (2.0 SRM) 89.7%
- 397g [14.0oz] CARAPILS (2.0 SRM) 9.6%
- 28g [1oz] MELANOIDEN (20.0 SRM) 0.7%
- 3g [0.1oz] WEYERMANN LIGHTLY SMOKED MALT (2.0 SRM) 0.1% (Optional)

HOPS

BOIL:

- 28g [1.0oz] SAAZ [3.75%AA] - BOIL 60 MIN {11.7 IBU}
- 28g [1.0oz] SAAZ [3.75%AA] - BOIL 15 MIN {5.8 IBU}
- 28g [1.0oz] SAAZ [3.75%AA] - STEEP 30 MIN @ 90°C {4.5 IBU}

ADDITIONS

BOIL:

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 min

YEAST

1ST CHOICE:

- 1.0 PKG WHITE LABS WLP802 CZECH BUDJOVICKY

2ND CHOICE:

- 1.0 PKG WYEAST 2000 BUDVAR

NOTES

Saaz hops, water from 300m deep artesian wells, Moravian malt, the skill of brewers and a long maturation period in lager cellars. A lager that makes a good name for Czech beer all over the world. Evaluated in Prague 2019 & 2024. Recipe c.2024

AWARDS

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WEB

<https://www.budejovickybudvar.cz/sortiment/budweiser-budvar-original>



STAROPRAMEN PIVO LEZÁK SVĚTLÝ 12°

CZECH PIVO

20 LITERS | ABV 5.2 | IBU ~ 28 | SRM 4.4 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.050 | 12.39°F | FG 1.010 | 2.56°F | MASH 90 MIN @ 67°C | 153°F | BOIL 60 MIN
ALTERNATE MASH - DOUBLE DECOCTION

MALT

MASH:

- 4275g [9.42lb] PILSNER - BOHEMIAN (2.0 SRM) 90.2%
- 226g [8oz] CARAFOAM - WEYERMANN (2.0 SRM) 4.9%
- 113g [2oz] CARAHELL - WEYERMANN (13.0 SRM) 2.4%
- 113g [2oz] ACIDULATED - WEYERMANN (1.8 SRM) 2.4%

HOPS

BOIL:

- 15g [0.53oz] AGNUS [10.5%AA] - BOIL 60 MIN {17.2 IBU}
- 72g [2.54oz] SAAZ [3.75%AA] - BOIL 10 MIN {10.7 IBU}

ADDITIONS

BOIL:

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 min

YEAST

1ST CHOICE:

- 1.0 PKG WHITE LABS WLP802

2ND CHOICE:

- 1.0 PKG WYEAST 2000

NOTES

Full malt body and mild bitterness from Agnus & Saaz hops.
Evaluated in Prague 2024. Recipe c.2024

AWARDS

-

WEB

<https://staropramen.cz/pivo/dvanactka>

LOW RES PREVIEW

EUROPEAN

LOW RES PREVIEW



LOW RES PREVIEW

TIPO PILS
BIRIFICIO ITALIANO

TIPO PILS

TIMELESS
PILS



BIRRA
33cl.

5.2% vol.

ARTIGIANALE

BIRRIFICIO ITALIANO TIPO PILS c.2020

ITALIAN PILSNER

20 LITERS | ABV 5.2 | IBU ~ 33 | SRM 3.5 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.047 | 11.65°P | FG 1.0107 | 1.80°P | MASH 90 MIN @ 67°C | 153°F | BOIL 60 MIN

MALT**MASH:**

- 3950g [8.71lb] PILSNER (2.0 SRM) 98.6%
- 56g [2oz] CRYSTAL (50.0 SRM) 1.4%

HOPS**BOIL:**

- 12g [0.42oz] MAGNUM [14%AA] - BOIL 60 MIN {18.8 IBU}
- 10g [0.35oz] PERLE [8%AA] - BOIL 45 MIN {8.2 IBU}

STEEP FOR 30 MIN @ 90°C:

- 14g [0.5oz] SAPHIR [3.50%AA] - BOIL 5 MIN {3.7 IBU}
- 7g [0.25oz] SPALTER [4.50%AA] - BOIL 5 MIN {2.4 IBU}

DRY HOP FOR 3 DAYS BEFORE**PACKAGING:**

- 7g [0.5oz] SAPHIR
- 14g [0.5oz] SPALTER

ADDITIONS**BOIL:**

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 min

YEAST**1ST CHOICE:**

- 1.0 PKG WHITE LABS WLP830

2ND CHOICE:

- 1.0 PKG SAFLAGER W-34/70

NOTES

The mother of Italian-style Pilsners, a timeless classic, the reinvention of a traditional style, the Birrificio Italiano way. Born in 1996, the first-ever dry-hopped Pilsner, Tipopils is a milestone on the international craft beer scene and the one beer which started our now quite long history. This later version has some different hops. Recipe c.2024

AWARDS

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WEB

<https://www.birrificio.it/en/tipopils>

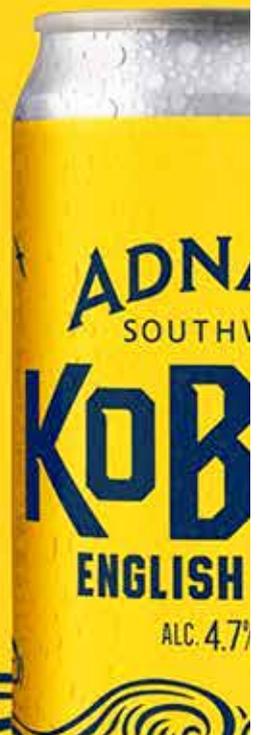
LOW RES PREVIEW

BRITISH

LOW RES PREVIEW

ADNAMS.
SOUTHWOLD
KOBOLD
ENGLISH LAGER
ALC. 4.7% VOL.

COMING PREVIEW



ADNAM'S KOBOLD LAGER

ENGLISH STYLE LAGER

20 LITERS | ABV 4.8 | IBU ~ 17 | SRM 3.0 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.047 | 11.67°P | FG 1.011 | 2.81°P | MASH 90 MIN @ 67°C | 153°F | BOIL 60 MIN

MALT

MASH:

- 3700g [9.1lb] EXTRA PALE MALT (CRISP) (1.7 SRM) 91.9%
- 200g [7oz] DEXTRIN MALT (CRISP) (1.5 SRM) 5.0%
- 100g [2oz] WHEAT MALT (CRISP) (2.1 SRM) 2.5%
- 28g [2oz] CRYSTAL LIGHT (SIMPSONS) (52.8 SRM) 0.7%

HOPS

BOIL:

- 21g [0.74oz] EAST KENT GOLDINGS [5%AA] - BOIL 60 MIN {11.7 IBU}
- 28g [1.0oz] EAST KENT GOLDINGS [5%AA] - BOIL 60 MIN {5.7 IBU}

ADDITIONS

BOIL:

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 min

YEAST

1ST CHOICE:

- 1.0 PKG SAFLAGER S-189

2ND CHOICE:

- 1.0 PKG WHITE LABS WLP885

NOTES

Kobold is a great all-rounder, as well as a real showcase for English barley and hops. The recipe keeps things clean and simple – much like its taste. With simplicity comes versatility, so enjoy it on any occasion were a crisp, cold beer is the order of the day. Evaluated in Christchurch 2024. Recipe c.2024

AWARDS

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WEB

<https://adnams.co.uk/products/12x500ml-adnams-kobold-lager>



FULLER'S FRONTIER LAGER c.2024

GERMAN HELLES

20 LITERS | ABV 4.5 | IBU ~ 23 | SRM 2.9 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.044 | 10.96°P | FG 1.009 | 2.31 °P | MASH 90 MIN @ 67°C | 153°F | BOIL 60 MIN

MALT

MASH:

- 3400g [7.5lb] UK PILSNER (CRISP) (1.7 SRM) 90.9%
- 227g [8oz] UK DEXTRIN (CRISP) (1.5 SRM) 6.1%
- 113g [4oz] UK CARA GOLD MALT (CRISP) (7.9 SRM) 3.0%

HOPS

BOIL:

- 28g [1.0oz] CASCADE [5.5%AA] - BOIL 60 MIN {17.7 IBU}
- 14g [0.5oz] LIBERTY [4.3%AA] - BOIL 10 MIN {2.5 IBU}
- STEEP 30 MINS @ 90°C:**
- 14g [0.5oz] LIBERTY [4.3%AA] {2.6 IBU}

ADDITIONS

BOIL:

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 min

YEAST

1ST CHOICE:

- 1.0 PKG WHITE LABS WLP830

2ND CHOICE:

- 1.0 PKG SAFLAGER W-34/70

NOTES

A slight reformulation on the original recipe after ownership of the brewery went to Asahi with the substitution of the Willamette with Liberty and a slight drop in alcohol level to put the beer in a lower tax level. Now available on draught only. Evaluated at Fuller's Brewery, Chiswick, London 2024. Recipe c.2024

AWARDS

International Brewing & Cider Awards Gold 2017
International Beer Challenge 2016 Silver

WEB

<https://www.fullersbrewery.co.uk/products/frontier-craft-lager>

LOW RES PREVIEW

**AMERICAN LAGER &
PILS &
MEXICAN CERVEZA**

LOWDE'S PREMIUM



ALVARADO STREET BREWERY



PILS

5.2%
ALC. BY VOL.
ONE PINT

LOW PILS BEER

ALVARADO STREET PILS

AMERICAN PILSNER

20 LITERS | ABV 5.2 | IBU ~ 40 | SRM 4.2 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.058 | 14.27°P | FG 1.019 | 4.83°P | MASH 90 MIN @ 67°C | 153°F | BOIL 60 MIN
ALTERNATE MASH - DOUBLE DECOCTION

MALT**MASH:**

- 4600g [10.14lb] BOHEMIAN PILSNER (WEYERMANN) (2.0 SRM) 93.2%
- 226g [8.0oz] CARAFOAM/PILS (WEYERMANN) (2.0 SRM) 4.6%
- 56g [2oz] ACIDULATED (WEYERMANN) (1.8 SRM) 1.1%
- 56g [2oz] CARABOHEMIAN (WEYERMANN) (7.9 SRM) 1.1%

HOPS**BOIL:**

- 14g [0.5oz] MAGNUM [14%AA] - BOIL 60 MIN {20.1 IBU}
 - 60g [2.12oz] HALLERTAUER MITTELFRÜH [4%AA] - BOIL 5 MIN {4.9 IBU}
 - 60g [2.12oz] TETTNANG [4%AA] - BOIL 5 MIN {4.9 IBU}
- STEEP 30 MINS @ 90°C:**
- 30g [1.06oz] HALLERTAUER MITTELFRÜH [4%AA] {4.7 IBU}
 - 30g [1.06oz] TETTNANG [4%AA] {4.7 IBU}

ADDITIONS**BOIL:**

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 min

YEAST**1ST CHOICE:**

- 1.0 PKG WHITE LABS WLP860 (MUNICH HELLES LAGER)

2ND CHOICE:

- 1.0 PKG WHITE LABS WLP800 (PILSNER LAGER)

NOTES

German-style Pilsner brewed with floor malted German Pilsner malt, Tettnang & Mittelfruh whole cone hops, and fermented with legendary Augustiner yeast. Spunded & horizontally lagered for six weeks. Elegant presentation, gorgeous Noble-hop aromatics, and finishes crisp with an assertive, yet refined bitterness. Recipe c.2022

WEB

<https://www.alvaradostreetbrewery.com/products/pils>



BROOKLYN LAGER

AMERICAN EAST COAST AMBER LAGER

20 LITERS | ABV 5.2 | IBU ~ 30 | SRM 7.2 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.052 | 12.86°P | FG 1.013 | 3.32°P | MASH 90 MIN @ 67°C | 153°F | **BOIL 75 MIN**

MALT

MASH:

- 3900g [8.6lb] PALE MALT (USA) (2.0 SRM) 84.8%
- 400g [14.1oz] BOLANDER MUNICH MALT (10.0 SRM) 8.7%
- 300g [10.58oz] CARAMEL MALT 60L (BRIESS) (60.0 SRM) 6.5%

ADDITIONS

BOIL:

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 min

YEAST

1ST CHOICE:

- 1.0 PKG WHITE LABS WLP833 (BOCK LAGER - AYINGER BREWERY)

HOPS

BOIL:

- 24g [0.85oz] WILLAMETTE [5.5%AA] - BOIL 75 MIN {14.9 IBU}
- 10g [0.35oz] CASCADE [5.5%AA] - BOIL 35 MIN {4.9 IBU}
- 10g [0.35oz] HALLERTAUER TRADITION [7%AA] - BOIL 35 MIN {6.2 IBU}

STEEP 30 MINS @ 90°C:

- 10g [0.35oz] CASCADE [5.5%AA] {1.8 IBU}
- 10g [0.35oz] HALLERTAUER MITTELFRÜH [4%AA] {1.3 IBU}
- 10g [0.35oz] SAPHIR [3.5%AA] {1.1 IBU}

DRY HOP 3 DAYS BEFORE PACKAGING:

- 42g [1.5oz] HALLERTAUER MITTELFRÜH
- 21g [0.75oz] CASCADE

NOTES

Brooklyn Lager unites flavors of toffee, toast, and caramel with a dry-hopped aroma full of grapefruit, flowers, and pine. If you're looking for a dry-hopped amber lager that changed the world, look no further. Evaluated in Rippon, Yorkshire. Recipe c.2018

AWARDS

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WEB

<https://brooklynbrewery.com/brooklyn-beers/year-round/brooklyn-lager/>

LOW RES PREVIEW

PACIFIC LAGERS & PILSNEERS

LOW RESOLUTION



ASAHI SUPER DRY

JAPANESE LAGER

20 LITERS | ABV 5.0 | IBU ~ 16 | SRM 2.9 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.051 | 12.62°P | FG 1.013 | 3.32°P | MASH 90 MIN @ 67°C | 153°F | BOIL 60 MIN

MALT

MASH:

- 3300g [7.28lb] PILSNER (2.0 SRM) 673.3%
- 1000g [2.2lb] RICE FLAKED (1.0 SRM) 22.2%
- 200g [7.05oz] CARAFOAM (2.0 SRM) 4.4%

HOPS

BOIL:

- 28g [1.0oz] SAAZ [3.75%AA] - BOIL 60 MIN {11.4 IBU}
- 28g [1.0oz] SAAZ [3.75%AA] - BOIL 10 MIN {4.1 IBU}

ADDITIONS

BOIL:

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 min

YEAST

1ST CHOICE:

- 1.0 PKG SAFLAGER S-189

2ND CHOICE:

- 1.0 PKG WHITE LABS WLP885

NOTES

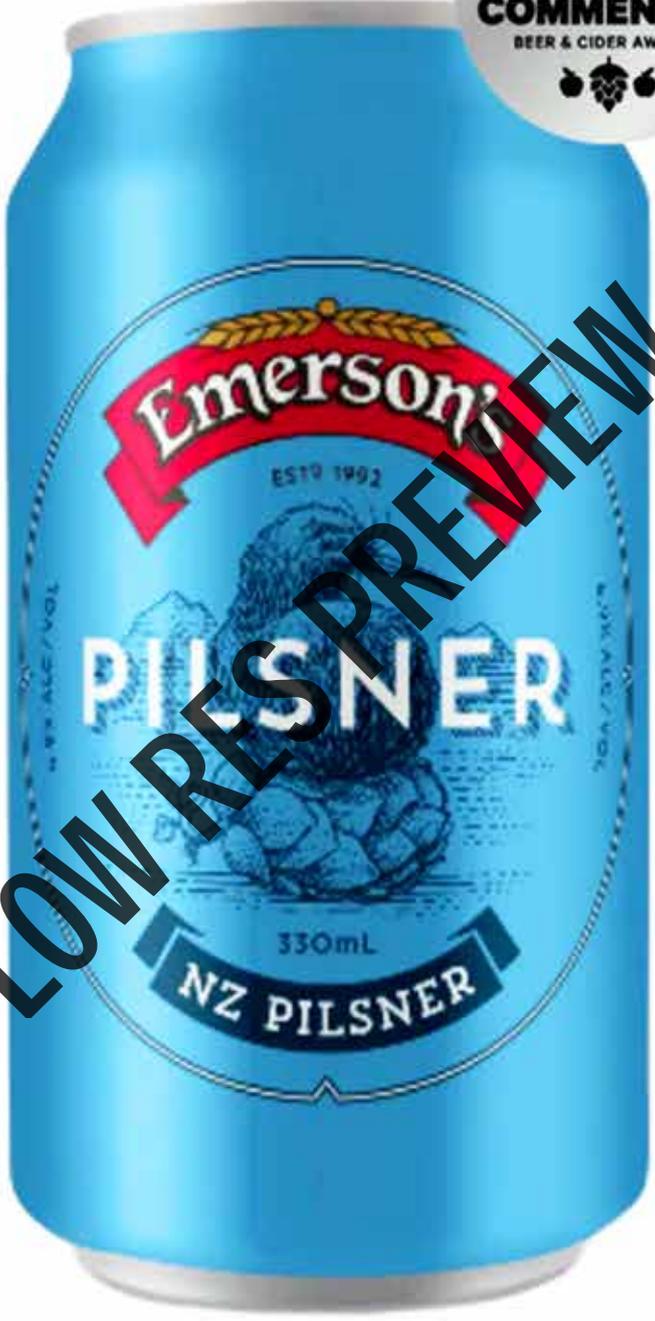
Since its debut Asahi Super Dry has grown in popularity to become Japan's #1 beer and a favourite worldwide. Evaluated all over the world. Recipe c.2024

AWARDS

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WEB

<https://www.asahisuperdry.com/en-nz/home/>



LOW RES PREVIEW

EMERSONS PILSNER

NEW ZEALAND PILSNER

20 LITERS | ABV 4.9 | IBU ~ 24 | SRM 3.3 | MASH EFFICIENCY 75% | PRE BOIL 24L
OG 1.048 | 11.91°P | FG 1.011 | 2.81°P | MASH 90 MIN @ 67°C | 153°F | BOIL 60 MIN

MALT

MASH:

- 4000g [8.82lb] GLADFIELD GERMAN PILSNER (2.0 SRM) 94.1%
- 200g [7.05oz] GLADFIELD GLADIATOR (4.2 SRM) 54.7%
- 50g [1.76oz] GLADFIELD TOFFEE MALT (7.6 SRM) 1.2%

HOPS

BOIL:

- 8g [0.28oz] MAGNUM [14%AA] - BOIL 60 MIN {12.4 IBU}
- 28g [1.0oz] RIWAKA [5.25%AA] - BOIL 15 MIN {8.1 IBU}
- 28g [1.0oz] RIWAKA [5.25%AA] - BOIL 5 MIN {3.2 IBU}

ADDITIONS

BOIL:

- 1/4 TSP IRISH MOSS or clarifier of choice @ 15 min

YEAST

1ST CHOICE:

- 1.0 PKG SAFLAGER W-34/70

2ND CHOICE:

- 1.0 PKG WHITE LABS WLP830

NOTES

A Kiwi classic, Emerson's Pilsner has changed its hops over the years and now beautifully showcases Nelson grown Riwaka hops. Evaluated Dunedin, Hokitika, Invercargill & Christchurch, NZ. Recipe c.2024

AWARDS

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WEB

<https://emersons.co.nz/collections/all-beer/products/pilsner>

FURTHER READING

How To Brew: Everything You Need to Know to Brew Great Beer Every Time
by John J. Palmer

Modern Lager Beer:
by Jack Hendler & Joe Connolly - Brewers Publications

New Brewing Lager Beer: The Most Comprehensive Book for Home and Microbrewers
by Gregory J. Noonan

Lager: The Definitive Guide to Tasting and Brewing the World's Most Popular Beer Styles
by Dave Carpenter

A Brief History of Lager: 500 Years of the World's Favourite Beer
by Mark Dredge

Vienna Lager
by Andreas Krennmair

LOW RES PREVIEW

THE NEXT BOOK
HAZY IPA
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100+ HAZY IPA HOME
BREW RECIPES

HAZY IPA



**TECHNIQUES &
HOMEBREW RECIPES**