



DAD BOD LIGHT

American Hybrid Lager

You won't find a salad pairing here! This is a beer that is smooth with low bitterness and easy to go down. We recommend using the Kolsch fermentation profile for that extra smoothness. If you are looking to dry hop, we would recommend Wai-iti for its citrus kick, approx. 30 gto 60g should be more than enough.

INSTRUCTIONS:

1. CLEANING & SANITISING

Clean your fermenter with the recommended products as per the guidelines of the manufacturer. For FermZillas we recommend using KL07405 [StellarOxy](#) to clean organic solids (left over yeast). Then sanitise all fermenting equipment that will come into contact with your beer (including inside of fermenter, under side of fermenter lid, airlock, measuring jug etc.) with a quality no-rinse sanitiser, such as KL05357 [StellarSan](#). For sanitising external fittings (Tap fittings, outside of Fresh³ bag, mixing paddle) we would recommend using KL05371 [Super Kill Ethyl Sanitiser Spray](#).

2. ADD FRESH³ PILSNER (FRESH WORT KIT) TO FERMENTER

Open the lid and spray the neck of your Pilsner Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew with the Ethyl Kill spray. It is beneficial to precool this kit down to 14°C prior to adding to your fermenter.

3. TOP UP YOUR FERMENTER WITH WATER

Add sufficient clean, cold potable (preferably pre-boiled) tap water to your fermenter to achieve a total volume of 19 litres in your fermenter.



RECIPE CHECKLIST



- 1 x Fresh³ Pilsner (Fresh Wort Kit)
- 1 x LalBrew Premium BRY-97 Yeast Sachets 11g

This recipe does not feature hops*

BREW SPECIFICATION

Volume	25 Litres
IBU	13
OG	1.036
est. FG	1.005
ABV %	4.1
Colour (EBC)	5.3

4. PITCH THE YEAST

Ideally, the temperature of the wort should be between 16°C and 20°C before pitching the yeast. If the liquid is too hot then sit the fermenter in an ice bath or fermentation fridge until the temperature of the liquid has cooled down to around 18°C.

When taking temperature measurements, ensure that the lid remains on the fermenter as much as possible to avoid contamination. As well as sanitising the thermometer before dunking in the wort.

Gently sprinkle the yeast across the top of the wort. The wort does not need to be stirred it can simply sit at the top.

4. FERMENT YOUR BEER

This step is the most important to get great tasting finished beer. Half fill your airlock or blow-off jar with no-rinse sanitiser (StellarSan) at the correct dilution.

If you are using a RAPT Temperature Controller/Chamber, you can download the following profile to your RAPT Portal Account [Köln Kolsch Profile – Standard Temperature By Time](#)

You can ferment this recipe from 16°C all the way up to 24°C. We would though recommend keeping it at the colder end to get that crisper smoothness. Going higher in temperature will ferment it faster, but won't be as clean tasting due to more stressors on the yeast.

After the first 10 days it will slowly ramp up in temperature to help finish off fermentation. We will generally ferment this at 0psi to 2psi. BRY-97 is an absolute beast and can tolerate up to 15psi from our testing, but doesn't benefit greatly by doing so.

The longer you store cold in keg / bottle or can, the better this generally tastes. Lagers very definition is "To store cold"

Fermentation Schedule:

1. Maintain a temperature of 16°C for 10 days
2. Increase the temperature to 18°C for 1 day
3. Decrease the temperature to 14°C and hold for 3 days at 5psi then proceed to step 5.

Please note this recipe was formulated without dry hop. But to personalise it and make it your own, we would recommend adding the hops between Step 2 and Step 3 in the schedule when the beer is at approximately 14°C.

4. KEG / BOTTLE OR CAN YOUR FINISHED BEER.

All of these recipes have been tested using pressure rated FermZillas and the end receptacle a 19L Home Brew Keg. You can of course bottle/can condition this recipe as you normally would for other kits.

Once transferred to your keg we would suggest carbonating between 10-12psi at 2°C for best results. This is the set and forget carbonation method. Your beer will be fizzy in as little as 4-7 days.

If you are having troubles please see our [Beginners Kegging Guide here.](#)

Canning your beer: To transfer your finished beer into cans we would suggest kegging and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed [Beginners Guide for Canning here.](#)