KegLand

RECIPE CHECKLIST

- [ ] 1 x Fresh³ Pilsner (Fresh Wort Kit)
- [ ] 2 x LalBrew Premium Diamond Lager Yeast Sachets 11g

This recipe does not feature hops

FUKU

RICE LAGER

FUKU Super Dry is a Crafted Rice Lager fermented with the ever-powerful Lallemand Premium Diamond Lager yeast.
We would recommend that this recipe be fermented around 14°C as per the recipe schedule below for the best results.

BREW SPECIFICATION

Volume	19 Litres
IBU	16
OG	1.046
est. FG	1.006
ABV %	5.3
Colour (EBC)	6.3

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 acheive a total volume of 19 litres in your fermenter.

4. PITCH THE YEAST

Ideally, the temperature of the wort should be between 10°C and 16°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 14˚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

If you are using a RAPT Temperature Controller/Chamber, you can download the following profile to your RAPT Portal Account Diamond Lager Profile – Standard Temperature By Time

We highly recommend using a means of temperature control for this recipe in particular. Because it is a Lager/Pilsner recipe they are cold fermenting beers. If you go too high, it will not taste as intended.

After the first 14 days slowly ramp up in temperature to perform a diacetyl rest. This helps scrub a lot of the sulphur egg smell that is produced from lager yeast fermentation. If you are going to ferment under pressure, please be aware that a longer diacetyl rest might be required. We will generally ferment this at 0psi to 2psi. Diamond Lager can tolerate up to 15psi from our testing, but doesn't benefit greatly by doing so.

Fermentation Schedule:
1. Maintain a temperature of 14°C for 14 days
2. Increase the temperature to 16°C for 1 day
3. Increase the temperature to 18°C for 1 day
4. Increase the temperature to 20°C for 1 day
5. Increase the temperature to 22°C for 1 day
6. Decrease the temperature to -1°C and hold for 3 days at 5psi then proceed to step 5.

Please note this recipe was formulated without dry hops. But to personalise it and make it your own, we would recommend adding the hops between Step 5 and Step 6 in the schedule when the beer is at approximately 14°C. A minimum contact time of 24 hours is often all that's needed for dry hopping.

4. KEG / BOTTLE OR CAN YOUR FINISHED BEER.

All of these recipes have been designed around pressure rated FermZillas and the end receptacle a 19L Home Brew Keg. This doesn't mean you can't bottle/can condition, we just prefer to keg as it is the easiest method for the best results.
Once transferred to your clean and sanitised keg we would suggest carbonating between 10-12psi at 2°C. 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 Guide to Kegging here.

Canning your beer: To transfer your finished beer into cans we would suggest kegging and carbonating at 12psi at 2°C then transferring to cans. Refer to our detailed Beginners Guide for Canning here.