

PACIFICO

Malt Base 4 lb. Malt Extract DME or 4.8 lb. Liquid Malt Extract

Specialty Grains: 1 lb Rice Solids, 1 Lb Flaked Maize

Hops: 0.5 oz. Liberty Hop Pellets (bittering), 0.5 oz. Liberty Hop Pellets (aroma)

Other: Muslin Bags, Bottle Caps, Priming Sugar

Suggested Yeast : *White Labs Mexican Lager* , White Labs Dortmund, White Labs San Francisco Lager / Wyeast 2112

Instructions:

1. Place grains in grain bag. Steep Grains in minimum 1 gallon water at 150° for 20 minutes. Remove spent grains.
2. Add **Malt Extract and Rice to 2.5 Gallons hot water**, stir well to dissolve. Bring to a boil, add **1/2 Liberty Hops**, and continue boil for 59 min. Add **remaining Liberty** hops, and boil for 1 minutes. Remove from heat.
2. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
3. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 70 degrees.
4. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 14 days.
5. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
6. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

Starting Gravity: 1.044—1.050

Finish Gravity: 1.008