



WOLVERINE STATE BREWING CO. ANN ARBOR

Pastoral Lager Dark Winter Lager

The name of this brew is founded in duality: the evocation of feelings of serenity and in honor of the *Saccharomyces Pastorianus* lager yeast used by lager brewers for centuries now. Brewer's yeast is coveted by brewers and represents the real workforce and lifeblood of a brewery.

Pastoral Lager is a copper colored lager with distinct malt and hops flavors that offer a bit of belly warming goodness. Its smooth, rounded, lightly-roasted taste is complemented by a touch of cocoa and slight sweetness. This is a brew to be enjoyed on a couch, under a blanket on a cold winter night. Or heck, a snowed-in afternoon.

This recipe is appropriate for the home brewer or would-be home brewers. The home brewer's bible, aptly titled *The Joy of Home Brewing* by Charlie Papazian, is as a reference guide for anyone who wishes to embark on the journey and joy that is the hobby of home brewing.

Pastoral Lager

Ingredients

Yield: 11 gallons

- 13.5 pounds Maris Otter Pale Ale malt (from Britain)
- 2 pounds Dark Munich malt
- 2 pounds Dark German Wheat malt
- 2 pounds 80L Crystal malt
- 1.25 pounds Biscuit malt
- 1 pound 20L Crystal malt
- 3.5 ounces Chocolate malt

- .5 ounce Willamette pellet hops 5.5 percent alpha acid (60 minutes)
- 75 ounces U.S. Saaz pellet hops 6.8 percent alpha acid (20 minutes)
- .5 ounce Willamette pellet hops 5.5 percent alpha acid (15 minutes)
- 1.5 ounces Willamette pellet hops 5.5 percent alpha acid (5 minutes)

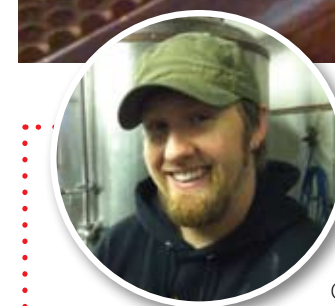
White Labs Pitchable 833 German Bock Lager yeast

Efficiency: 75 percent
Original Gravity: 1.055
Final Gravity: 1.013
IBUs: 18
Boil: 90 minutes

DIRECTIONS:

Single infusion mash at 155° F for 60 minutes. Boil for 90 minutes. Ferment at 50-52° F for 5 days. Let rise in temperature to 65-70° F for 7-10 days. Move fermenter into 32-40° F fridge or basement for 3 weeks. Bottle with priming sugar or keg, and age for additional 3 weeks.

*There is NO extract version for this recipe but if you take it to your local homebrew supply shop for assistance the people there will be more than willing to put you on the right track.



OLIVER ROBERTS, BREWER

Oliver Roberts began home brewing at the age of 19 while attending Western

Michigan University. The love for the hobby led him to Oregon State University where he studied fermentation science for a short stint. His need to keep brewing led him on travels throughout the west, tasting the microbrews of Colorado and surrounding states while looking for great flavors and free lift passes to the ski areas. It wasn't until 2007, after years and years of gaining experience while brewing obscene amounts of beer at home, that he made the jump to professional brewing. Oliver worked as an assistant brewer at Grizzly Peak Brewing Co. in downtown Ann Arbor for a year and a half, during which time he accepted the job as Brewer for the Wolverine State Brewing Co. When he is not at the brewery he can be found spending time with his family.