



### Lagering Options for the Microbrewer

- 1. Order two times the amount.**  
Order twice the amount (i.e. 15 Bbl. For 7Bbl) and start at your desired fermentation temperature.
- 2. Start fermentation at ale temperatures.**  
Order the corresponding barrel size for your system (i.e. 7 Bbl for a 7Bbl system). Maintain fermenting wort temperature at ale temps (about 68°F) until signs of fermentation are evident (i.e. CO<sub>2</sub> evolution). Begin to lower temperatures to desired fermentation temperature. Lower 10°F over each 12 hour period until temperature is reached. For each succeeding generation, repitch as per #4. Flavor effects of this method vary with yeast strain, recipe, and palette. Most of our customers report little or no flavor effects of starting fermentation at higher temperatures.
- 3. Propagate yeast 2-3 days before using.**  
This **cannot** be done the same way as for ales. For a 14 bbl brew, purchase at least a 7 bbl pitching rate from White Labs. Grow this in 2 bbl's of wort that closely approximates the wort that will be used for the lager. *Maintain temperature of propagation at the same temperature of desired lager fermentation.* After 50% attenuation (2-3 days), top off fermentor to 14 bbl.
- 4. Repitch with 2 to 3 times ale pitching rates.**  
Once the yeast is in the brewery, high pitching rates can be accomplished with repitching. Collect 2-3 times the normal slurry from a completed fermentation and use to repitch the next batch. Cell counts should be about 30 million cells per ml of wort.