No Knead Bread

3 cups flour

1 1/2 teaspoons salt

1/4 teaspoon yeast

3/4 cup + 2 Tablespoons water

6 Tablespoons lager beer

1 Tablespoon white vinegar

Whisk together flour, salt and yeast.

Add water, beer and vinegar.

Mix until shaggy dough forms.

Cover with plastic wrap and let sit 8-18 hours.

Knead dough 10-12 times by hand.

Shape dough into a ball.

Place a greased parchment circle in a 10" skillet.

Transfer dough to skillet, cover with plastic wrap and let rise 2 hours.

Lightly flour top of dough.

Make a 6" slit in top of dough.

Lift dough, with parchment, and place in a dutch oven.

Cover with lid and bake 30 minutes at 425.

Remove lid and bake 20-30 more minutes or until loaf registers 210 degrees.