

# CRISP PRE-PROHIBITION LAGER

*High hop and corn-like sweetness* | ABV 4.8% | IBU 21 | OG 1044 SG

This recipe draws from the pre-prohibition era in US brewing history and features our Europils Malt and Flaked Maize to lend grainy and sweet-corn flavours respectively. Substantial hop additions give a moderate bitterness and the low mash temperature gives a lingering dry finish.

## BASICS


<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1044 SG
<b>FINAL GRAVITY:</b>	1007 SG
<b>IBUs:</b>	21
<b>COLOUR (EBC/SRM):</b>	5 / 2.5
<b>BREWHOUSE EFFICIENCY:</b>	85%

## INGREDIENTS

 <b>MALTS</b>	(kg)	%
<b>EUROPILS</b>	223	78
<b>FLAKED T MAIZE</b>	58	22
<b>TOTAL</b>	<b>281</b>	

## YEAST

**WLP029 KOLSCH**

 <b>HOPS</b>	(g)	Contribution%	Alpha Acid%	Addition
<b>CASCADE</b>	734	30	7	Start of boil
<b>CITRA</b>	411	30	12.5	Middle
<b>EUKANOT</b>	221	20	15.5	Flame out
<b>CITRA</b>	274	20	12.5	Flame out

## METHODS / TIMINGS

### TEMPERATURES

<b>MASH TEMP:</b>	63°C / 145°F
<b>COLLECTION TEMP:</b>	17°C / 63°F
<b>FERMENTATION TEMP:</b>	20°C / 68°F

 **MASH LIQUOR VOL (LITRES):** 759

 **LIQUOR / MASH RATIO:** 2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins



### **Carl's Top Tip**

*“Torrefied Flaked Maize is pre-gelatinised so no need to have a cereal cooker, just add straight to the mash.”*