

HOMEBREW - 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




| | |
|------------------------------|---------|
| BATCH SIZE FERMENTER: | 25 l |
| BATCH SIZE BOIL: | 27.75 l |
| ORIGINAL GRAVITY: | 1044 SG |
| FINAL GRAVITY: | 1007 SG |
| IBUs: | 21 |
| COLOUR (EBC/SRM): | 5 / 2.5 |
| BREWHOUSE EFFICIENCY: | 80% |

INGREDIENTS

|  MALTS | (kg) | % |
|---|--------------|----|
| EUROPILS | 3.641 | 78 |
| FLAKED TORREFIED MAIZE | 0.941 | 22 |
| TOTAL | 4.582 | |

|  HOPS | (g) | Alpha Acid % | Contribution | Add |
|--|------|--------------|--------------|---------------|
| CASCADE | 11.3 | 7 | 30 | Start of Boil |
| CITRA | 6.3 | 12.5 | 30 | Middle |
| EUKANOT | 3.4 | 15.5 | 20 | Flame Out |
| CITRA | 4.2 | 12.5 | 20 | Flame Out |

METHODS / TIMINGS

| | |
|--|--------------|
|  TEMPERATURES | |
| MASH TEMP: | 63°C / 145°F |
| FERMENTATION TEMP: | 20°C / 68°F |
| TARGET ATTENUATION: | 86% |
|  MASH LIQUOR VOL (LITRES): | 12.4 |
|  LIQUOR / MASH RATIO: | 2.7 : 1 |

TIMINGS

MASH: 60 mins **BOIL:** 60 mins **STAND:** 30 mins



Mike's Top Tip

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

YEAST

WLPO29 KOLSCH