

HOMEBREW - CRISP TABLE BEER

Rounded body with floral citrus hops | ABV 4.8% | IBU 20 | OG 1044 SG

Low ABV beers are a tricky recipe to get right. They can often end up very thin and lacking in mouthfeel. The key is to have lots of non-fermentable sugars to add body, which is exactly what this hefty addition of Dextrin Malt achieves. We've also added great drinkability by utilising a range of fruit forward American aroma hops.

BASICS


BATCH SIZE FERMENTER:	25 l
BATCH SIZE BOIL:	27.75 l
ORIGINAL GRAVITY:	1031 SG
FINAL GRAVITY:	1012 SG
IBUs:	20
COLOUR (EBC/SRM):	4 / 2
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS




 MALTS	(kg)	%
EXTRA PALE	2.66	80
DEXTRIN	0.69	20
TOTAL	3.35	

YEAST

LAGER

 HOPS	(g)	Alpha Acid %	Contribution	Add
AMARILLO	8.3	9	30	Start of Boil
CASCADE	10.7	7	30	Middle
MOSAIC	4.2	12	20	Flame Out
AMARILLO	5.6	9	20	Flame Out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	68°C / 154°F
COLLECTION TEMP:	20°C / 68°F
FERMENTATION TEMP:	64%
 MASH LIQUOR VOL (LITRES):	7.4
 LIQUOR / MASH RATIO:	2.2 : 1

TIMINGS

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



Mike's Top Tip

"Mashing slightly thicker (2.2:1) with a higher temperature will reduce the amount of fermentable sugar which will help control ABV and give body to the beer."