

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 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 (LITRES):	25
ORIGINAL GRAVITY:	44 SG
FINAL GRAVITY:	7 SG
IBUs:	21
COLOUR (EBC/SRM):	5 / 2.5
MASH EFFICIENCY:	80%

INGREDIENTS

MALTS	(kg)	%
EUROPILS	3.640	78
FLAKED TORRIFIED	0.940	22
TOTAL	4.580	100

YEAST

LALLEMAND DIAMOND LAGER - 11G

HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
CASCADE	14	10	7	Start of boil
CITRA	9	8	12.5	Middle
EUKANOT	6	2	15.5	Flame out
CITRA	6	1	12.5	Flame out

METHODS / TIMINGS

TEMPERATURES
MASH TEMP: 63°C / 145°F
FERMENTATION TEMP: 20°C / 63°F
TARGET ATTENUATION: 84°C / 68°F
MASH LIQUOR VOL (LITRES): 16
LIQUOR / MASH RATIO: 2.7 : 1

TIMINGS
MASH: 60 mins BOIL: 60 mins

Crisp Malt's Top Tips



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