

Pre Prohibition lager



Pre-Prohibition Lager

Recipe by **Paul Groenewald**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
20 L	2 L	60 mins	70%	17.54 L	13.18 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.049	1.010	35.4	7.9	5.23%	

Mash and Sparge volumes calculated using the "Grainfather (220V) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
German Pilsen Malt Supplier: Crisp	3.50 kg (67%)	Mash	36.5	3.6
Maize, Flaked Supplier: Thomas Fawcett & Sons	1.20 kg (23%)	Mash	34.0	3.9
Cara-Pils/Dextrine Supplier: Custom Fermentable	0.25 kg (5%)	Mash	33.3	3.8
Munich I Supplier: Weyermann	0.25 kg (5%)	Mash	37.8	14.0

Mash Steps

	Temp	Time
Mash Step 1	65 °C	60 min
Mash Out	75 °C	15 min

Hops

	Amount	Type	Usage	Time	AA
Magnum, U.S.A (IBU: 22.0)	15.00 g (23%)	Pellet	Boil	60 min	12
Hallertauer Mittelfruh (IBU: 8.1)	25.00 g (38%)	Pellet	Boil	15 min	4.25
Hallertauer Mittelfruh (IBU: 5.3)	25.00 g (38%)	Pellet	Boil	5 min	4.25

Yeast

	Amount	Attenuation
SafLager Lager Product Code: W-34/70	2 packets	75 %

Fermentation Steps

	Temp	Time
Fermentation Step 1	18 °C	10 days

Notes