

Short & Shoddy | Pre-Prohibition Lager (27A) - 4.9%

Pre-Prohibition Lager

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Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.73
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.048
Final Gravity : 1.011

Fermentables (1.36 kg)

1.121 kg - Llano Pilsner 3.5 EBC (82.7%)
187 g - Texas Blue Corn Malt 3.9 EBC (13.8%)
47 g - Munich Malt 16.7 EBC (3.5%)

Hops (17.7 g)

30 min - 13.7 g - Mount Hood - 6% (30 IBU)
15 min - 4 g - Mount Hood - 4.7% (4 IBU)

Miscellaneous

Mash - 2.06 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.08 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Imperial Yeast Global L13

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 4.06 L
Sparge Water : 4.22 L
Boil Time : 30 min
Total Water : 8.28 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

03 - High/Moderate Fermentability
72.9 °C - Strike Temp
66.7 °C - 30 min - Temperature

Fermentation Profile

Lager
16.7 °C - 5 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 65 Mg 2 Na 3 Cl 57 SO 77 HCO 17

SO/Cl ratio: 1.3
Mash pH: 5.39
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Water Profile: Ca 65 | Mg 0 | Na 0 | SO4 77 | Cl 58

<https://brulosophy.com/2024/05/13/short-shoddy-pre-prohibition-lager/>