

PRE-PROHIBITION LAGER (All Grain)

Official NORTHERN BREWER Instructional Document

This is the beer your great-great grandfather enjoyed in the years before the government turned the brewing business over to the gangsters. It is the classic American beer, a marriage of highly enzymatic American 6-row malt with enzyme-poor corn that cuts the high malt proteins. This is not the insipid macro-brew of today. Rich, with a sweetness cut by a generous addition of hops, Pre-Prohibition Lager stands proudly as a beer for the discriminating brewer and drinker.

OG 1.045 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2 weeks cold secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 7.5 lbs. Rahr 6-Row
- 0.5 lbs. Briess Carapils
- 1 lbs. Flaked Maize

BOIL ADDITIONS & TIMES

- 1.5 oz Cluster (60 min)
- 0.5 oz Cluster (10 min)

YEAST

- If you chose dry yeast:
SAFLAGER S-23. Optimum temperature: 50-57°F
- If you chose liquid yeast:
WYEAST #2007 PILSEN LAGER YEAST.
Optimum temperature: 48-56°F

MASH SCHEDULE: MULTI STEP

Protein Rest: 122° F for 20 minutes

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.5 oz Cluster (60 min)

0.5 oz Cluster (10 min)

YEAST

If you chose dry yeast:

SAFLAGER S-23. Optimum temperature: 50-57°F

If you chose liquid yeast:

WYEAST #2007 PILSEN LAGER YEAST. Optimum temperature: 48-56°F