

Style: 27. Historical Beer: Pre-Prohibition Lager

Brewer: Beer-N-BBQ by Larry

Brew System: Blichmann BrewEasy, 10 Gal, Electric, 75% Power

Brew Date: July 22, 2023

Chiller: Spike Wort Chiller Fermenter(s): BrewBuilt X2 14 Gal

| Grain Bill, Adjuncts, & Sugars | | |
|----------------------------------|-----------|--------------|
| Type | Qty lb | % of Bill |
| Pale Malt: Standard 6-row (Rahr) | 18.00 | 72.0% |
| Flaked Yellow Corn (Briess) | 7.00 | 28.0% |
| | | |
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| Recipe Outputs | | BJCP Guide | |
|-----------------------|--------|------------|--------------|
| | Design | Actual | Min Max |
| Extract Eff.: | 75.0% | 82.9% | |
| Brewhouse Eff.: | 70.9% | #VALUE! | |
| O.G.: | 1.050 | 1.049 | 1.044 1.060 |
| F.G.: | 1.013 | 1.010 | 1.010 1.015 |
| Ferm Vol: | 51.0 | | |
| Batch Vol: | 47.0 | 47.0 | |
| App Atten: | 74.0% | 79.2% | |
| IBUs: | 32 | #VALUE! | 25 40 |
| ABV: | 4.8% | 5.1% | 4.5% 6.0% |
| SRM: | 3.0 | #VALUE! | 3 6 |
| BU:GU Ratio: | 0.64 | #VALUE! | |
| Calories per US Pint: | | 230 | |

| Water Information | | |
|--------------------------|-------|--------------|
| Chicago (Lake Michigan) | | |
| ppm (mg/L) | Orig. | Adj. |
| Calcium | 37 | 55 |
| Magnesium | 12 | 18 |
| Sodium | 9 | 9 |
| Chloride | 16 | 47 |
| Sulfate | 25 | 50 |
| Alkalinity | 102 | |
| Cl/SO ₄ Ratio | 0.64 | 0.94 |

| Total Water Required | | | | | | | | | |
|---------------------------------|----------|------------|-------------|------------------------------|--------|------|----------------------|---------|--------|
| Design | 67.8 | qt | 67.4 | °F | Actual | 67.0 | qt | 68.0 | °F |
| Mash Schedule & Water Infusions | | | | | | | | | |
| Step # | Schedule | Temp °F | Time min | Strike Water (Preheated Tun) | | | Mash Actual °F | Mash pH | |
| | | | | Design | °F | qt | | Actual | Design |
| 1 | 122 | 20 | 37.2 | 128 | 37.0 | | 122.0 | 5.5 | |
| 2 | 145 | 45 | | | | | | | |
| 3 | 158 | 15 | | | | | | | |
| 4 | | | | | | | | | |
| 5 | | | | | | | | | |

| Hop Bill & Schedule | | | | | |
|---------------------|--------|-----------|--------|------|------------|
| Species | Type | Alpha (%) | Qty oz | AAU | Time (min) |
| Cluster | Pellet | 7.0 | 0.50 | 3.5 | FWH |
| Magnum (U.S.) | Pellet | 16.1 | 1.00 | 16.1 | 60 |
| Cluster | Pellet | 7.0 | 0.75 | 5.3 | 10 |
| Cluster | Pellet | 7.0 | 0.75 | 5.3 | 2 |
| | | | | | |
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<https://beernbbqbylarry.com/donate/>

| Water Additions (grams) | | |
|-------------------------|------|--------|
| | Mash | Sparge |
| Gypsum | 0.0 | 0.0 |
| Cal Chloride | 2.3 | 1.9 |
| Epson Salt | 2.3 | 1.9 |
| Slaked Lime | 0.0 | 0.0 |
| Baking Soda | 0.0 | 0.0 |
| Chalk | 0.0 | 0.0 |
| Lactic Acid | 7 | mL |

| Yeast Information | | |
|-------------------|-------|----|
| Omega Yeast | | |
| Pilsner OYL-101 | | |
| Ferm Temp: | 48-56 | °F |

| Forced Carbonation | | |
|--------------------|------|--------------|
| CO2 Volume | 2.5 | |
| Temperature | 38.0 | °F |
| Pressure | 11.2 | PSI |

| Lautering Process (Wort Separation) | | | | | | | |
|-------------------------------------|--------------------|--------------|--------------|---------------|--------|-----------|-------|
| | | Design | | Actual | | Corrected | |
| | | qt | °F | qt | °F | qt | °F |
| No Sparge | Sparge Water Req'd | 31.6 | 158.0 | | | | 158.0 |
| | - | - | - | | | | |
| | - | - | - | | | | |
| | - | - | - | | | | |
| Grains Only Contribution | Wort Collected | 57.3 | 158.0 | 56.5 | 210.0 | 55.4 | 158.0 |
| | Grain Absorb Rate | 0.40 | qt/lb | | qt/lb | | |
| | S.G. Hydrometer | 1.047 | | 1.050 | 82.3 | °F | 1.053 |
| | Refractometer | 11.7 | ° Brix | | ° Brix | | |
| Mash Extract Efficiency | 75% | | 82.9% | Hydrometer | | | |
| | | | | Refractometer | | | |

| Boil Process | | | | | | | |
|--------------|----------------|--------|--------------|--------|--------|-----------|-------|
| | | Design | | Actual | | Corrected | |
| | | qt | °F | qt | °F | qt | °F |
| Boil | Start Volume | 58.4 | | | | | |
| | Time | 60 | min | | min | | |
| | End Volume | 54.4 | | | | | |
| | Boil off Rate | 4.0 | qt/hr | | qt/hr | | |
| Post Boil | Chilled Volume | 52.5 | | | | 0.0 | |
| | | 75 | °F | | °F | 75 | °F |
| O.G. | Hydrometer | 1.050 | | 1.048 | 69.4 | °F | 1.049 |
| | Refractometer | 12.3 | | | ° Brix | | |

| Fermentation & Clarification | | | | | | | |
|----------------------------------|---------------|--------|--------------|--------|--------|-----------|-------|
| | | Design | | Actual | | Corrected | |
| | | qt | °F | qt | °F | qt | °F |
| Into Fermenter | | 51.0 | 75.0 | | | | |
| | | | | | | | |
| Into Bright Tank or Aging Vessel | | | | | | | |
| | | | | | | | |
| F.G. | Hydrometer | 1.013 | | 1.009 | 71.4 | °F | 1.010 |
| | Refractometer | 3.3 | ° Brix | | ° Brix | | |
| Packaged Beer | | 47.0 | qt | 47.0 | qt | | |

NOTES:

- Fermentation: Pressure ferment ~2 weeks under 10 psi pressure at ~65 deg F.
- Cold crash to 36 F for 2+ days.
- Add gelatin mixture to keg. (See below for details.)
- Rack to two 5 gal corny kegs and one 1.75 gal keg via closed transfer through filter if possible and chill.
- Carbonate then pour off sediment.
- Gelatin fining details: Rate 1g gelatin per gal of beer: Dissolve in 2 oz boiled but cooled dechlorinated water per gram gelatin. Stir. Heat to 160 deg F.
- Brew Day note: