

# 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.

## **O.G: 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**

### **- DRY YEAST (DEFAULT):**

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

### **- LIQUID YEAST OPTION:**

Wyeast #2007 Pilsen Lager Yeast.  
Optimum temperature: 48-56°F

## **PRIMING SUGAR**

- 5 oz Priming Sugar (save for Bottling Day)

## **MASH SCHEDULE: MULTI STEP**

Protein Rest: 122° F for 20 minutes

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

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