



soundhomebrew.com
206-743-8074

6505 5th Place South
Seattle, WA 98108

JAGGED LITTLE PILS

Pre-Prohibition Lager

OG: 1.055 **Color:** 4 SRM
FG: 1.012 **ABV:** 5.6%
IBU: 32.4

Extracts	Weight	Percent
Pilsner DME	5 lbs	71.4

Grains	Weight	Percent
US 2 Row Malt	1 lb	14.3
Flaked Corn	1 lb	14.3

Hops	Weight	IBU
Liberty, 60 min	2 oz	29.9
Liberty, 20 min	1 oz	2.5

Yeast

White Labs Pilsner Lager WLP800, Wyeast Urquell 2001, or Fermentis Saflager S-23

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines

bjcp.org

Category 27 - Historical Pre-Prohibition Lager

A version of Pilsner brewed in the USA by immigrant German brewers who brought the process and yeast with them when they settled in America. They worked with the ingredients that were native to America to create a unique version of the original Pilsner. This style died out after Prohibition but was resurrected as a home-brewed style by advocates of the hobby. A substantial Pilsner that can stand up to the classic European Pilsners, but exhibiting the native American grains and hops available to German brewers who initially brewed it in the USA. Refreshing, but with the underlying malt and hops that stand out when compared to other modern American light lagers. Maize lends a distinctive grainy sweetness. Rice contributes a crisper, more neutral character.

Vital Statistics:	OG: 1.044 – 1.060	IBUs: 25 – 40
ABV: 4.5 – 6%	FG: 1.010 – 1.015	SRM: 3 – 6

Commercial Examples: Occasional brewpub and microbrewery specials

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
Increase US 2-Row to 8.25 lbs.
Increase Flaked Corn to 2 lbs.

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
