

CRISP - TABLE BEER


Rounded body with floral citrus hops | ABV 2.5% | IBU 20 | OG 1031 SG

Low ABV beers are a tricky recipe to get right. They can often end up very thin and lacking in mouthfeel. The key is to have lots of non-fermentable sugars to add body, which is exactly what this hefty addition of Dextrin Malt achieves. We've also added great drinkability by utilising a range of fruit forward American aroma hops.

BASICS


BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	31 SG
FINAL GRAVITY:	12 SG
IBUs:	20
COLOUR (EBC/SRM):	4 / 2
MASH EFFICIENCY:	80%

INGREDIENTS




 MALTS	(kg)	%
EXTRA PALE	2.660	80
DEXTRIN	0.690	20
TOTAL	3.350	100

YEAST

LALLEMAND BRY 97 - 11G

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
AMARILLO	4	8	18	Start of boil
CASCADE	5	3	7	Middle
MOSAIC	20	5	11	Flame out
AMARILLO	20	5	12	Flame out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	67°C / 152°F
FERMENTATION TEMP:	20°C / 68°F
TARGET ATTENUATION:	62%
 MASH LIQUOR VOL (LITRES):	11
 LIQUOR / MASH RATIO:	2.2 : 1

TIMINGS

MASH: 60 mins **BOIL: 60 mins**

Crisp Malt's Top Tips



"Mashing slightly thicker (2.2:1) with a higher temperature will reduce the amount of fermentable sugar which will help control ABV and give body to the beer."