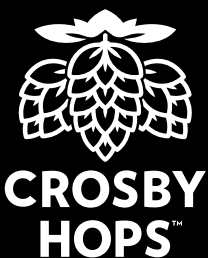
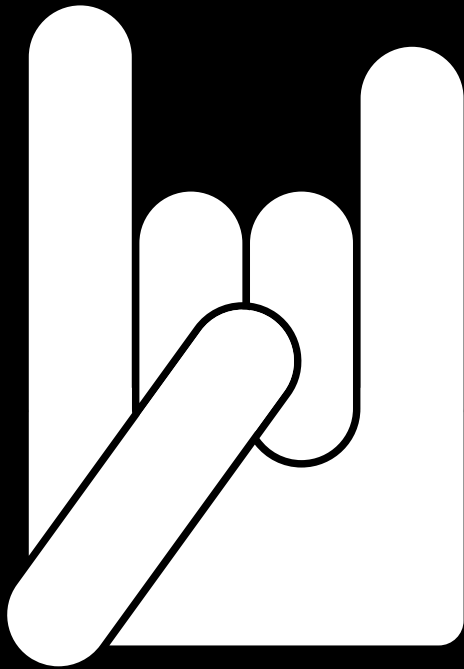


# ROCK ON

CRAFTED LAGER



# BASE RECIPE



## GRIST

90.37% Pilsner Malt  
7.41% Flaked Corn  
3.22% Cara-Pils  
Recommended Sach temp 151F

## HOPS

60 min addition for 3 IBUs  
(.31 oz/bbl target)  
15 min addition for 11.3 IBUs  
(3 oz/bbl target)  
Whirlpool addition(s) for 1.8 IBUs  
(10 oz/bbl target, can be split  
between different flavor/aroma  
hops as you see fit)  
OG: 11.6 Plato | TG: 2.2 Plato

## YEAST

Imperial Yeast L17

## PITCH/RAMP SCHEDULE

- ▶ Pitch at 60F, after 6 hours bring fermentation vessel down slowly to 54F
- ▶ Turn up to 60F at 8p or less, turn up to 65F next day
- ▶ Down to 32F after passing diacetyl test, fine in ferm under 40F
- ▶ Minimum 7 days cold dumping yeast
- ▶ Transfer to brite, carb and package

All recipe examples are for volume in kettle before whirlpool. Brewhouse efficiency at 88%.

## 7-BARREL RECIPE

Pilsner 285 lb.  
Flaked corn 23.3 lb.  
Cara-pils 7 lb.

## 15-BARREL RECIPE

Pilsner 610 lb.  
Flaked corn 50 lb.  
Cara-pils 15 lb.

## 30-BARREL RECIPE

Pilsner 1220 lb.  
Flaked corn 100 lb.  
Cara-pils 30 lb.



## QUESTIONS?

Contact Ian Campbell, Head Brewer at Silver City Brewery  
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