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

YEAST
Imperial Yeast L17

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

OG: 11.6 Plato  |  TG: 2.2 Plato

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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