

Classic American Pilsner

Extract:

8 lb. Alexanders Light Malt Extract
2½ oz. Saaz or Sterling Hops (Bittering)
1½ oz. Saaz or Sterling Hops (Flavor)
1½ oz. Saaz or Sterling Hops (Aroma)
2 tsp. Gypsum
Wyeast 2007, WLP840, Imperial Gateway, or
Saflager S-23



- Add Gypsum to 2-5 gallons of water and heat to 165°F
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add bittering hops. (Saaz)
- At 20 minutes add flavor hops (Saaz), then finish boil.
- Turn off heat and add aroma hops (Saaz) then cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 47°F to 49°F until finished.
- Rack to secondary and lager at 34°F to 40°F for 3 weeks.

All Grain:

9 lbs. Gambrinus Pilsner Malt
1 lb. Dextrin Malt
2½ oz. Saaz or Sterling Hops (Bittering)
1½ oz. Saaz or Sterling Hops (Flavor)
1½ oz. Saaz or Sterling Hops (Aroma)
2 tsp. Gypsum
Wyeast 2007, WLP840, Imperial Gateway,
or Saflager S-23

Questions About This Recipe?

Call Us: 1-800-638-2897

Email: Info@fhsteinbart.com

Website: www.fhsteinbart.com

Infusion mash at 154°F for 1 hour. Sparge to 6.5 gallons of wort. Bring to boil for 5 min. then add bittering hops (Saaz). Continue boiling for 40 min. then add flavor hops (Saaz) and Whirlfloc tablet or Irish moss. Boil for 10 min. turn off heat and add aroma hops (Saaz) then cool mixture by placing kettle in an ice bath or using a wort chiller. Add mixture to fermenter, removing hops, and aerate unfermented wort (shaking works well). Pitch yeast and ferment at 47°F to 49°F until finished. Rack to secondary and lager at 34°F to 40°F for 3 weeks.