

Pilsner

Extract:

4 lb can Alexanders Light Malt Extract
2 lbs extra light Dry Malt Extract
3 oz Crystal Malt (20L)
2 1/2 oz Saaz or Sterling Hops (bittering)
1 oz Saaz or Sterling Hops (Aroma)
2 tsp Gypsum
Wyeast 2007 (we suggest a starter)



- Add Gypsum to 2-5 gallons of water and heat to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- 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 10 minutes add aroma hops (Saaz), then finish boil.
- Turn off heat and 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:

6.5 lbs German Pilsner Malt
8oz Crystal Malt (20L)
8oz Dextrin Malt
2 ½ oz Saaz or Sterling Hops (bittering)
1 oz Saaz or Sterling Hops (Aroma)
2 tsp. Gypsum
Wyeast 2007 (we suggest a starter)

Questions About This Recipe?

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Infusion mash at 155F for 1 hour. Sparge to 6.5 gallons of wort. Bring to boil for 5 min. then add bittering hops (Saaz). Continue boiling for 50 min. then add aroma hops (Saaz) and Whirlfloc tablet or Irish moss. Boil for 10 min. turn off heat and 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.