

Preprohibition Pilsner

Extract:

8 lb. Alexanders Light Malt Extract
1 lb. Corn Syrup (or use brewer's crystals)
2 oz. Cluster Hops (Bittering)
2 oz. Cluster Hops (Flavor)
2 oz. Cluster Hops (Aroma)
2 tsp. Gypsum
Wyeast 2112, WLP810, Imperial CableCar, or
Saflager 34/70



- 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. (Cluster)
- At 20 minutes add flavor hops (Cluster), then finish boil.
- Turn off heat and add aroma hops (Cluster) 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 50°F to 55°F until finished.
- Rack to secondary and lager at 34°F to 40°F for 3 weeks.

All Grain:

8 lbs. 6-Row Pilsner Malt
4 lbs. Flaked Corn
1 oz. Cluster Hops (Bittering)
1 oz. Cluster Hops (Flavor)
1 oz. Cluster (Aroma)
2 tsp. Gypsum
Wyeast 2112, WLP810, Imperial CableCar,
or Saflager 34/70

Questions About This Recipe?

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Infusion mash at 156°F for 1 hour. Sparge to 6.5 gallons of wort. Bring to boil for 5 min. then add bittering hops (Cluster). Continue boiling for 40 min. then add flavor hops (Cluster) and Whirlfloc tablet or Irish moss. Boil for 10 min. turn off heat and add aroma hops (Cluster) 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 50°F to 55°F until finished. Rack to secondary and lager at 34°F to 40°F for 3 weeks.