Continental Pilsner

One of the world’s classic beer styles, this recipe is best enjoyed when lagered. A dry beer that finishes with ample hop bitterness. This kit includes a lager yeast that will also perform well if fermented at ale temperatures.

BREW DAY SCHEDULE

1. Add two packs of 1 oz. CZ Saaz hops: ___ (time)
2. Boil 30 minutes
3. Add last pack of 1 oz. CZ Saaz hops: ___ (time)
4. Boil 15 minutes
5. Add 2 lbs. of DME: ___ (time)
6. Boil final 15 minutes
7. Terminate boil: ___ (time)

Total Boil Time: 60 minutes
Continue to Step #6

Recommended Procedures

NOTE: This recipe incorporates late malt additions to ensure the proper color for this beer style. This is a lager recipe and includes lagering procedures which require special temperature-controlled conditions.

BREW DAY (DATE __/__/__)

1. READ
Read all of the recommended procedures before you begin.

2. SANITIZE
Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

3. STEEP GRAINS
Pour 2.5 gallons of clean water into your brew pot and begin to heat 1. Pour crushed grains into grain bag and tie a loose knot at the top of the bag 2. When the water is within an appropriate steeping temperature (150º - 165ºF) place the grain bag into the brew pot 3. Steep grains for approximately 20 minutes. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

4. START BOIL
Bring your wort to a gentle, rolling boil. Add the included 3.3 lb. PILSEN LME to the boiling wort 4. Continuously stir the extract into the wort as it returns to a gentle, rolling boil 5.

5. FOLLOW SCHEDULE 6
As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time the hops were added to help keep your brew on schedule. The BREW DAY SCHEDULE will guide you through the remaining addition of ingredients. Continue the gentle, rolling boil until the boil is complete.

Recommended Brew Day Equipment

- 4 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser
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Brew Tips

1. We suggest doing a 2.5 gallon boil at minimum. If you have the equipment to boil more than 2.5 gallons feel free to do so. There is no need to change the amount of any of the ingredients.
2. The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.
3. Pay careful attention not to let your steeping water exceed 170ºF which leeches tannins into the wort.
4. Run canisters of LME under hot water to allow the extract to pour easier.
5. Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.
6. When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results. Even small amounts, including “spent” hops from brewing, can trigger a deadly reaction.

Glossary

- IBUs: 24 - 28
- OG: 1.040 - 1.044
- FG: 1.009 - 1.012
- ABV: 4.0% - 4.5%
- Difficulty: Intermediate
- Color: Straw

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Continue to Step #6

Ingredients

FERMENTABLES
- 3.3 lb. Extra Light LME
- 2 lb. Pilsen DME

SPECIALTY GRAINS
- 12 oz. Pilsen
- 4 oz. Carapils®

HOPS
- 3 packs of 1 oz. CZ Saaz

YEAST
- 1 Sachet

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Recommended Procedures (continued)

6. COOL WORT & TRANSFER
Cool the wort down to approximately 60°F by placing the brew pot in a sink filled with ice water. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

7. ADD WATER
Add enough clean water (approx. 50° - 60°F) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Using a sanitized hydrometer take an Original Gravity (OG) reading. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

8. PITCH YEAST
Sprinkle the contents of the yeast sachet (DO NOT REHYDRATE) over top of the entire wort surface and stir well with a sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move the fermenter to a cool, lager-specific, temperature-stable area (approx. 53° - 59°F).

FERMENTATION

9. PRIMARY
The wort will begin to ferment within 24 - 48 hours and you may notice CO2 releasing (bubbling) out of the airlock. If no bubbling is evident on day two of fermentation, take a gravity reading with a sanitized hydrometer. If gravity has dropped below your OG reading then fermentation is taking place. Take a gravity reading again in 10 - 14 days and confirm fermentation has completed by comparing the gravity reading to the FG range listed at the top of the instructions. If gravity is not in the FG range, continue fermentation until it reaches the FG range. Record your FG reading in the ABV% CALCULATOR (right).

10. SECONDARY/LAGERING
Transfer the beer to a clean, sanitized 5-gallon carboy. Lower the temperature 1° to 3° per day until it reaches 35° - 42°F. Lager within this temperature range 3 - 4 weeks. If you don’t have equipment for lagering see “Brewed As An Ale” right. After lagering is complete proceed to bottling day.

BOTTLING DAY (DATE __ / __ / __)

11. READ
Read all of the recommended procedures before you begin.

12. SANITIZE
Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

13. PREPARE PRIMING SUGAR
In a small saucepan dissolve 5 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute. 1 oz. of priming sugar is equal to approx. 2.5 tablespoons.

14. BOTTLE
Using your siphon setup and bottling wand, fill the bottles (approx. 5 gallons) with your conditioned beer up to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

15. BOTTLE CONDITION
Move the bottles to a dark, warm, temperature-stable area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER’S BEST® PRODUCTS.

Brew Tips

7. To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.
8. Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS.
9. Before proceeding to the lager stage be sure the beer is in your secondary fermenter and has reached its FG, then begin lowering the temperature as indicated in Step #10.
10. Filling your airlock with distilled spirits will prevent it from drying out.
11. Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

Recommended Bottling Day

Equipment

- 6.5 Gallon Bottling Bucket • Bottle Brush
- Siphon Setup • Capper
- Bottle Filling Wand • Sanitizer
- 12 oz. Bottles (approx. 53) • Brewer’s Best® Crown Caps

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(____* - _____**) x 131.25 = ____%

*OG from Step #7
**FG from Step #9

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