

German Pils

Pilsner, or Pils for short, are lager (cold fermented and aged) beers. Most people associate Pils with light lagers like Bud or Miller. The original is still light in color but more flavorful in both malt and hop characteristics. Originating in Eastern European countries of Czechoslovakia and Poland, Pilsners were modified and made on a larger scale by German Breweries. The difference is additions of corn or rice in the Czech styles but a strict adherence to purity (just malt, hops, water, and yeast) in a German Pils.

OG: 1.050 FG 1.010 ABV 5%

Extract Recipe:

7 lbs Light Malt Extract
1/2 lb Carahell Malt
1 1/2 oz Hallertau Hops 8 HBUs(Boiling) 60 mins
1/2 oz Hallertau Hops 30 mins
1 oz Hallertau Hops 10 mins
1 oz Hallertau Hops 2 mins

Wyeast 2124 Bohemian Lager yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and stir until dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Hallertauer)
- Continue boiling for 30 mins then add 1/2 oz of Hallertauer hops.
- Continue boiling for 20 mins then add 1 oz of Hallertauer hops.
- Continue boiling for 8 mins then add 1 oz of Hallertauer hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Lager yeast starts slowly. Keep at 70° until you see bubbling then reduce temperature.
- Ferment at 45 ° to 55° for 2 weeks.
- Rack to a secondary fermenter. Let it age to clarity at 35° then bottle or keg.

All Grain Recipe:

10 lbs German Pilsner Malt or 2 Row Malt
1/2 lb Carahell Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.