

# Bill's Pils

OG: 1.050 FG 1.010 ABV 5%

## Extract Recipe:

5 lbs Extra Light Dry Malt Extract  
1 lb Rice Syrup Solids  
1/2 lb Victory Malt  
1 1/2 oz Tettnanger Hops(boiling)8 HBUs  
1/2 oz Tettnanger Hops(flavor)30 mins  
1/2 oz Tettnanger Hops(flavor)15 mins  
1/2 oz Tettnanger Hops(flavor)5 mins  
1 oz Tettnanger Hops(aroma)steep  
Wyeast Lager Yeast #2007 Pilsen

## 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 Rice Syrup Solids.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Tettnanager)
- Continue boiling for 30 mins then add 1/2 oz of Tettnanager hops.
- Continue boiling for 15 mins then add 1/2 oz of Tettnanager hops.
- Continue boiling for 10 mins then add 1/2 oz of Tettnanager hops.
- Continue to boil for 5 mins.
- Shut off heat and add 1 oz of Tettnanager hops. Let sit for 15 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:

9 lbs 2 Row Malt  
2 lbs Flaked Rice  
1/2 lb Victory 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.