



Pilsener Schmilsener Recipe Instructions

Ingredients:



Dextrose
Brewing Sugar
200g



Morgans
Finishing Hops
Saaz



Morgans
Finishing Hops
Hallertau



Morgans Premium
European
Lager Yeast



Coopers
Liquid Malt
Light



Thomas Coopers
Series 86 Days
Pilsner

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation (not supplied)

Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  Discard yeast supplied under the beer kit tin lid and sit the beer kit tin in hot water for 10 minutes to loosen contents
-  Boil 2L of water in kettle
-  Steep Finishing Hops teabag in 250ml mug of boiled water for 10 minutes
-  Add 1.5L of boiled water to fermenter with Head & Body (add slowly to avoid clumping) and Dextrose and stir vigorously to dissolve
-  Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve
-  Pour 250mls boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter
-  Add Hallertau Finishing Hops teabag and steeped water to fermenter
-  Add water to fermenter to 22.5L and test temperature – make sure it is between 18-24 degrees before pitching yeast
-  Take initial hydrometer reading
-  Pitch 15g Premium European Lager Yeast and stir gently
-  On day 3 of ferment add 12g Saaz Finishing Hops teabag to fermenter (dry hop)
-  When fermentation finished check with hydrometer and bottle as per normal.

N.B. If kegging, add an additional 200g of Dextrose at step 6