

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



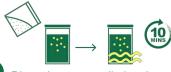
Thomas Coopers Series 86 Days Pilsner

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

Method:

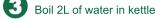






Discard yeast supplied under the beer kit tin lid and sit the beer kit tin in hot water for 10 minutes to loosen contents







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









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.