



Aussie Brewmakers

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‘Pilsener Schmilser’ Recipe Instructions

This recipe is available as an Aussie Brewmakers Recipe Kit, order no. 19860

This recipe is an Aussie Brewmakers ‘take’ on a Czech Pilsener style beer. This recipe is another great introduction to experimenting with hops and wet malts for the beginner or ‘tin kit’ brewer.

The name of this recipe came about years ago when a good mate (a.k.a. ‘craft beer boy’) came to visit my bar and was dismayed to find I only had a Pilsener on tap. When a frosty pot was offered the response was ‘Pilsener Schmilser’ prior to tasting. As it turned out, it is now his favourite beer and is always requested when he visits. Pilsener Schmilser sort of stuck after that!

Supplied Kit Ingredients:

- 1 x 1.7kg Morgan’s Special Kettled Saaz Pilsener Beer Kit
- 1 x 1.5kg Coopers Light Malt Extract Tin
- 200g of Dextrose
- 1 x 12g Hallertau Finishing Hops – Steeped
- 1 x 12g Saaz Finishing Hops – Dry Hopped
- 1 x 15g Premium European Lager Yeast

Other Ingredients:

- 200g of Dextrose if kegging with no secondary fermentation (not supplied)

Method:

1. Clean / sterilize all equipment including fermenter, paddle and mug (used for steeping)
2. Discard beer kit tin yeast and sit the beer tin and the malt tin in hot water for 10 minutes to loosen contents
3. Boil 2.25L of water in kettle
4. Steep 12g Hallertau Finishing Hops in 250ml of boiled water for 10 minutes
5. Add 1.5L of boiled water to fermenter
6. Add the beer tin kit contents, the malt tin contents and the Dextrose to the fermenter and stir vigorously to thoroughly dissolve
7. Pour 250mls of boiled water into each tin and stir to dissolve remaining contents, then add to fermenter
8. Add Hallertau Finishing Hops teabag and steeped water to fermenter
9. Add water to fermenter to 22.5L and test temperature – make sure it is between 18-24 degrees before pitching yeast
10. Take initial hydrometer reading
11. Pitch 15g Premium European Lager Yeast and stir gently
12. On day 3 of ferment add 12g Saaz Finishing Hops teabag to fermenter (dry hop)
13. When fermentation finished check with hydrometer and bottle as per normal.

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