



Pilsener Urquell Recipe

Instructions

Ingredients:



Brewing Supplement
Head and Body
1 kg



Morgans
Finishing Hops
Saz



Morgans Premium
European
Lager Yeast



Thomas Coopers
Series 86 Days
Pilsner

Other Ingredients: 200g of Dextrose if kegging with no secondary fermentation or bottle conditioning

Method:

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1 Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
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2 Discard yeast supplied under the beer kit tin lid and sit the beer kit tin in hot water for 10 minutes to loosen contents
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3 Boil 2L of water in kettle
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4 Steep Finishing Hops teabag in 250ml mug of boiled water for 10 minutes
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5 Add 1.5L of boiled water to fermenter with Head & Body (add slowly to avoid clumping) and Dextrose and stir vigorously to dissolve
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6 Add contents of the beer kit tin to the fermenter and stir to thoroughly dissolve
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7 Pour 250mls boiled water into the beer kit tin and stir to dissolve the remaining contents, then add to the fermenter
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8 Add Finishing Hops teabag and steeped water to the fermenter
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9 Add cold water to the fermenter to 22.5L and test temperature – make sure it is between 14-22 degrees before pitching yeast
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10 Take Hydrometer reading and pitch 15g Premium European Lager Yeast and stir gently
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11 When fermentation finished check with hydrometer and bottle as per normal

N.B. If kegging, add 200g of Dextrose at step 5