

<u>Pilsener</u> **Urquell Recipe**

Instructions

Ingredients:



Brewing Supplement Head and Body 1kg



Morgans Finishing Hops Saaz



Morgans Premium Éuropean Lager Yeast



Thomas Coopers Series 86 Days

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

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





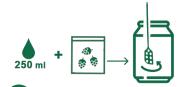


Add 1.5L of boiled water to fermenter with Head & Body (add slowly to avoid clumping) and Dextrose and stir vigorously to dissolve





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 Finishing Hops teabag and steeped water to the fermenter





Add cold water to the fermenter to 22.5L and test temperature - make sure it is between 14-22 degrees before pitching yeast



Take Hydrometer reading and pitch 15g Premium European Lager Yeast and stir gently





When fermentation finished check with hydrometer and bottle as per

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