



## **Aussie Brewmakers**

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# **Pilsner Urquell Recipe Instructions**

## **Ingredients:**

- 1 x 1.7kg Thomas Coopers Pilsner Beer Kit
- 1 x 1kg Aussie Brewmakers Head & Body
- 1 x 12g Saaz Finishing Hops teabag (steeped)
- 1 x 15g Premium European Lager Yeast

## **Other Ingredients:**

- 200g of Dextrose if kegging with no secondary fermentation or bottle conditioning

## **Method:**

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

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