



May all your fermentations be Great Fermentations!

Ich Bin Ein Pilsner – Classic German Pilsner with a crisp hop bite!

Show your solidarity with the German people by brewing this classic German Pils! A very simple recipe that makes a refreshing pilsner style beer with a crisp hop bitterness. Using the California Lager yeast will allow you to ferment at warmer temps and still get great lager-like beer!

BEER SPECS

Original Gravity:

1.043 —1.045 @ 65% efficiency

1.046 —1.048 @ 70% efficiency

1.050 —1.052 @ 75% efficiency

Final Gravity: 1.008—1.011

IBU: 30-35

ABV%: 4.2% - 5.8%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A low mash temperature is recommended to create a crisp, refreshing pilsner beer. We suggest a mash temperature of 147° - 149°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 55° - 65°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

If using a traditional lager yeast like Wyeast #2124, ferment at 46-54F during primary fermentation. Once the gravity has dropped 3/4ths of the way to the expected final gravity, raise the temperature of the beer by 10 degrees for 2-3 days until primary fermentation completes, then lager at 38-42F for 2-6 weeks.

RECIPE DETAILS

10 lbs. German Pilsner Malt

FERMENTABLES

90 Minute Boil

2.0 oz. Saaz hops, added 60 minutes from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

1.0 oz. Saaz hops, added 20 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #2112 California Lager, Wyeast 2124 Bohemian Lager yeast, White Labs WLP830 German Lager, or Saflager S-23 Dry Yeast.

If using a traditional lager yeast, a yeast starter or two to three packs of yeast is highly recommended.

