



## Logan Street Pils – A hoppy pilsner made with local ingredients, part of our Local Series!

Brewed in collaboration with Primeval Brewing in Noblesville, IN, Logan Street Pils is a hoppy pilsner-style beer that utilizes a simple yet delicious base of Sugar Creek Pilsner and Chit malts, with a wonderful hop character presented through Triumph, Crystal and Michigan Copper hops from Crazy Horse Hops!

### BEER SPECS

**Original Gravity:**

1.042 —1.044 @ 65% efficiency

1.045 —1.047 @ 70% efficiency

1.049 —1.051 @ 75% efficiency

**Final Gravity:** 1.008—1.011

**IBU:** 35-40

**ABV%:** 4.1% - 5.6%

**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 lower mash temperature is recommended to create a light-bodied pilsner style beer. We suggest a mash temperature of 147° - 149°F.

**Fermentation Schedule:**

We recommend a primary fermentation of two weeks at 64° - 72°F if using Lutra or Star Party. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired. If using a traditional lager yeast, 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

**9 lbs.** Sugar Creek Pilsner Malt

**0.5 lb.** Sugar Creek Chit Malt

### FERMENTABLES

#### 75 MINUTE BOIL

**0.75 oz.** Crazy Horse Triumph hops, added 60 min from the end of the boil

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

**1.0 oz.** Crazy Horse Crystal hops, added 15 min from the end of the boil

**0.5 oz.** Crazy Horse Michigan Copper hops, added at flameout & steeped/whirlpooled for 15 minutes

**1.5 oz.** Crazy Horse Michigan Copper hops, added as a dry hop

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Omega Yeast Labs OYL115 Bayern Lager, Omega Yeast Labs OYL071 Lutra Kveik, Omega Yeast Labs OYL404 Star Party, or Omega Yeast Labs Lutra Kveik Dry Yeast

**Brewer's Notes:** This recipe is a simple, yet delicious effort from our friends Tim and Nathan at Primeval Brewing in Noblesville, IN. These two homebrewers-turned-pro have an affinity for traditional European style beers. While this particular recipe is a bit on the hoppy side for a traditional pilsner, they did utilize a Hochkurz mash when brewing the beer at Primeval. Hochkurz mashing, a term that comes from the German words for "high" and "short", is a step mashing method that uses higher temperatures and shorter rests than other traditional multistep mashes. While this beer turns out wonderfully if doing a single-infusion mash, if you have the ability and want to give it a try, you might do a rest at 146F for 45 minutes, then raise to 160F for 30 minutes. We call for an extended 75 min. boil to eliminate DMS precursors, so account for extra volume loss, and you can do a 90 minute boil if desired. For this beer, you can use a traditional lager yeast strain and do traditional cold fermentation and lagering, make it using Lutra kveik yeast to get a clean, lager-like character at ambient temperatures, or Omega's Star Party thiolized strain to pull more character out of the hops!

