

INGREDIENTS

GRAINS

1.5 lbs (0.68 kg) Pilsner
Dry Malt Extract (DME)

HOPS

0.6 oz Liberty Hops

YEAST

Safale US-05 Ale Yeast

METHOD

Bring 1.5 gallons (5.7 L) of cold water to a boil in your brew kettle. As it begins to boil, turn off heat and add Pilsner Dry Malt Extract and 0.2 oz (5.5 g) Liberty Hops. Stir well to fully incorporate the malt extract.

Bring back to a boil, being careful to avoid boilover. Follow hop additions at right. After boiling for a total of 60 minutes, cool wort to approximately 75 degrees F (24°C) or below, being careful to maintain sanitary conditions. If necessary, add cold, filtered water to bring the volume of wort in the fermenter to 1.0 gallon, or 4.0L. Pitch yeast.

Ferment for one week, or until bubbling in the airlock has subsided. If desired, transfer to a secondary fermenter and ferment for an additional 3-5 days before bottling.

RECIPE TYPE

Extract

DIFFICULTY



BOIL TIME

60 min

ABV

6.1%

OG

1.066

FG












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
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GOLDEN PILSNER

BOIL

- Boil  1.5 gallons (5.7L) Water
- Heat Off  +  Pilsner DME
- Boil  +  0.2 oz (5.7g) Liberty Hops
- Boil  Return to boil
- 45 min  +  0.2 oz (5.7g) Liberty Hops
- 55 min  +  0.2 oz (5.7g) Liberty Hops
- 60 min  End Boil

COOL

- 75°F/
24°C  Cool to 75°F (24°C) or below
- 1.0 GAL  Add cold filtered water to reach 1.0 gallon wort volume
-  Pitch Yeast

FERMENT

- 7 days  Primary
- 3-5 days  Secondary (if desired)

BOTTLE

