



Pils Baby Pils

Czech Style Pilsner

Pils Baby Pils is a light, refreshing pale lager with enough malt and hop complexity to be interesting, without overdoing any of it! A restrained hop bitterness allows the malt character to take center stage initially, followed by a more significant hop presence in the fairly dry finish.

This beer would probably fit best in the BJCP category 3B. Czech Premium Pale Lager. Though it has less bitterness than is normal in this category, the 4.7% ABV puts it right in the ballpark. The grist is composed of 92% German Pilsner malt, and 8% Vienna Malt, giving it a nice light malt character with just a touch of complexity. Mashing on the cool side (148°) helps to achieve a very fermentable wort which maintains the light character we are looking for. A 90 minute boil is recommended because of the amount Pilsner malt used. During the boil we start with a small bittering charge of German Magnum, and finish with a healthy dose of Saaz and Tettnang. This creates a bright springlike floral hop flavor and aroma. A nice Czech Lager yeast rounds everything out into a nice easy drinking package.

Being a lager, this is a little more advanced beer to brew. It requires temperature control during fermentation, and is best with at least a short lagering period after fermentation. It can be brewed with either Extract and specialty grains, or All grain methods.

PILS BABY PILS

- EXTRACT:** 6.6 lb. Pilsen Light Malt Extract
- SPECIALTY GRAINS:** 0.75 lb. Vienna Malt
- HOPS:**
- | | |
|------------------|--------|
| 0.25 oz. Magnum | 60 min |
| 1.0 oz. Saaz | 5 min |
| 0.5 oz. Tettnang | 2 min |
- YEAST:**
- Imperial – L28 Urkel (2 packs)
Omega - OYL-101 Pilsner I (2 packs)
White Labs – Pilsner Lager WLP800 (2 packs)
(or) Dry Yeast - Fermentis W34/70 (3 packs)
- OTHER:** 4 oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify - optional - see step 7)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for about 30 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour liquid malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. When 15 minutes remain in the boil remove kettle from heat, and add dry malt extract. Stir until dissolved, then bring back to boil for the final 15 minutes.
9. Sanitize all equipment that the wort will come into contact with after the boil.
10. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
11. Add contents of boil pot, fill to 5 gallon mark with cold water.
12. Refer to Lagering instructions for fermentation. If fermenting as an ale, continue with these instructions.
13. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.

14. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
15. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
16. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
17. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN:

- 8.75 lb. Pilsner Malt
0.75 lb. Vienna Malt
- HOPS:**
- | | |
|------------------|--------|
| 0.25 oz. Magnum | 60 min |
| 1.0 oz. Saaz | 5 min |
| 0.5 oz. Tettnang | 2 min |
- YEAST:**
- Imperial – L28 Urkel (2 packs)
Omega - OYL-101 Pilsner I (2 packs)
White Labs – Pilsner Lager WLP800 (2 packs)
(or) Dry Yeast - Fermentis W34/70 (3 packs)

Mash at 148 degrees for 60 minutes. 90 Minute boil recommended.
Estimated OG 1.044, FG 1.009, IBU 18.2, SRM 3.3, ABV 4.7%

LAGERING INSTRUCTIONS:

1. After 50-54 degree primary fermentation has finished (12 - 14 days) transfer beer to secondary fermenter.
2. Slowly reduce temperature by 4-5 degrees per day, until lagering temperature of 34-38 degrees is reached.
3. Hold at a consistent temperature of 34-38 degrees for 4-8 weeks.
4. Bottle or keg as normal.

**Jon's Homebrew
and Wine Supply**

1430 East Main Ave #1430-C, Puyallup WA • 253-286-7607