

PILSNER URQUELL CLONE

EXTRACT: 6.6 lb. Pilsner Liquid Malt Extract

SPECIALTY GRAINS: 4 oz.. Dk Munich
6 oz. CaraFoam

HOPS: 1.5 oz. Saaz 60 min
1.0 oz. Saaz 45 min
1.0 oz. Saaz 15 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 150 - 160 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 – 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour 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. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to 70-80 degrees pitch yeast and place lid on tight.
12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.

13. After fermentation has stopped transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 7.75 lb. Pilsner Malt
0.75 lb. Vienna Malt
6 oz. Munich Malt
6 oz. CaraFoam

HOPS: 1.5 oz. Saaz 60 min
1.0 oz. Saaz 45 min
1.0 oz. Saaz 15 min

YEAST: Imperial – L28 Urkel (2 packs)
Omega - OYL-101 Pilsner I (2 packs)
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(or) Dry Yeast - Fermentis W34/70 (3 packs)

Mash at 152 degrees for 60 minutes. Boil for 90 Minutes.
Estimated OG 1.045, FG 1.011, Estimated IBU 39.9, SRM 3.4, ABV 4.5%

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**

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