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Extract – See Reverse for All-Grain Recipe

Pilsner

KIT: 285

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

7 lbs German Pilsner

4 oz Maltodextrin

Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

8 oz Crystal 15L

8 oz Carapils

Hops:

1 oz Perle

1 oz Saaz

1 oz Saaz

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 5 minutes
- Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.046-49

Estimated SRM: 5

Estimated IBU's: 25-30

Estimated alcohol ABV %: 4.6

Suggested fermentation temperature: 50

Brew Day Results

Of Gallons in Fermenter: _____Yeast: _____

Original Gravity (OG): _____Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(-) * 131 = % ABV



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All-Grain – See Reverse for Extract Recipe

Pilsner

KIT:585

All Grain

Brew Name: _____

Brew Date: _____

Grain:

10 lbs German Pilsner
8 oz Carapils
8 oz Crystal 15L

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____F

Mash Temperature: _____F Time: _____

Sparge Water Temperature: _____F Time: _____

Hops:

1 oz Perle
1 oz Saaz
1 oz Saaz

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 5 minutes
- Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.045-49

Estimated SRM: 4

Estimated IBU's: 29-32

Estimated alcohol ABV %: 4.5

Suggested fermentation temperature: 50

Brew Day Results

Of Gallons in Fermenter: _____Yeast: _____

Original Gravity (OG): _____Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV