

# MARYLAND HOMEBREW

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## MARYLAND HOMEBREW PILSNER

### **Ingredients:**

- 2 (3.3lb) cans Briess Pilsen malt extract
- .5 lb. wheat
- .5 lb. American crystal 20
- .5 lb. Carapils
- 4 oz. Czech Saaz pellets
- White Labs German Ale Yeast (\*Pilsner Lager Yeast WLP800) or one package of Nottingham dry ale yeast
- 3/4c Priming Sugar

### **Directions:**

1. Using a grain bag, steep grains in 1.5 gallons of water at 155°F for 30 minutes. Remove grains and bring to a boil.
2. Remove from heat and add malt extract, stirring until completely dissolved.
3. Return to a boil and add 1 oz. Saaz hops. Boil for 15 minutes.
4. Add 1 oz. Saaz hops and boil for 15 minutes.
5. Add 1 oz. Saaz hops and boil for 15 minutes.
6. Turn off heat and add 1 oz. Saaz hops for 2 minutes.
7. Combine wort with water to make five gallons. Make sure the wort is 80°F or below and pitch yeast.
8. Store at room temperature 2-3 days. (\* If lagering, store in primary fermenter at 40-50°F for 4-6 days, then rack into a secondary fermenter and store at below 40°F for at least three weeks.) Allow to sit in primary fermenter at 70-75°F for 4-5 days, then rack to secondary fermenter for 10-14 days.
9. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
10. For proper carbonation, store your beer at 75°F for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks.