



Gemütlichkeit Pilsner Brewing Instructions

What You Get

- 2 Boxes Coopers Light Dry Malt Extract
 - 1 Packet Pilsen Malt
 - 1 Packet Vienna Malt
 - 1 Packet Hallertau Hops
 - 1 Packet Saaz Hops
 - 3 Muslin Hop Sacks
 - 1 Packet W-34/70 Lager Yeast
 - 1 Packet No-Rinse Cleanser
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Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
 2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
 3. Save the remaining 1/2 packet of cleanser for bottling.
 4. Swirl the sanitizer to coat the inside of the fermenter and lid.
 5. Open the spigot and let sanitizer flow for 5 seconds, then close.
 6. Pour the remaining sanitizer into a large bowl.
 7. Soak your spoon, whisk, can opener, measuring cup, hop sacks, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Grains

1. Add the Pilsen Malt and Vienna Malt to one muslin hop sack.
2. Tie the grain sack closed loosely so the grains can move freely inside the sack.





3. Set the grain sack aside.
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Step 3: Steep the Grains

1. Add 16 cups of water to a 2-gallon or larger boil pot.
 2. Heat the water to 155–165°F.
 3. Add the grain sack to the pot.
 4. Steep the grains for 30 minutes, maintaining 155–165°F.
 5. After 30 minutes, turn off the heat and remove the grain sack.
 6. Place the grain sack in a colander over the pot.
 7. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
 8. Do not squeeze the grain sack.
 9. Discard the used grain sack.
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Step 4: Add the DME

1. Increase the heat to medium-high.
 2. Slowly sprinkle both boxes of Coopers Light DME into the grain water while stirring.
 3. Continue stirring as the mixture comes to a boil.
 4. Watch the foam carefully as it rises.
 5. If foam begins to rise too high, remove the pot from heat briefly and keep stirring until it settles.
 6. Once the foam subsides and the mixture reaches a low rolling boil, continue to the hop addition.
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Step 5: Boil the Hops

1. Add the Hallertau hops and Saaz hops to a muslin hop sack.
2. Tie the hop sack closed loosely so the hops have room to move.
3. Add the hop sack to the boiling mixture.
4. Boil for 30 minutes, stirring occasionally to help prevent scorching.





5. After 30 minutes, remove the pot from heat.
6. This unfermented mixture is called wort.

Cooling Note: Because this recipe uses a larger wort volume, an ice bath or wort chiller can help bring the wort temperature down more quickly.

Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter, including the hop sack.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 7: Add Yeast and Cold Ferment

1. Sprinkle the W-34/70 Lager Yeast into the fermenter.
2. Do not stir after adding yeast.
3. Screw on the lid.
4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 52°F and 58°F.
5. Ferment for 14 days.

Important: This recipe uses true lager yeast and must be cold fermented for best results.

Step 8: Bottle and Carbonate

After 14 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Cap the bottles and shake vigorously.
5. Let bottles sit for 10 minutes, then shake again.





6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
 7. Do not rinse.
 8. Add 2 carbonation drops to each 740 mL bottle.
 9. Fill each bottle at an angle, leaving about 2 inches of headspace.
 10. Cap bottles tightly.
 11. Gently turn each bottle over to check the seal.
 12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
 13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.
 14. For a cleaner lager character, give the bottles extra conditioning time after carbonation.
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Step 9: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.

