



# Saazquatch Imperial Pilsner Instructions

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## RECIPE INCLUDES:

- 2 Cans Grand Bohemian Czech Pilsner Brewing Extract
- 2 Packets Dry Brewing Yeast (under lid of Brewing Extract)
- 1 Packet Saflager S-23 Dry Lager Yeast
- 2 1/2 oz. Packet Saaz Pellet Hops
- 1 Muslin Hop Sack
- 2 Packets No-Rinse Cleanser

**WARNING:** Due to the large amount of malt, your keg may overflow or explode! Maintaining proper fermentation temperatures towards the lower end of the yeasts range is key to preventing this problem. (See brewing instructions for details).

## ADDITIONAL INFORMATION

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A true lager, brew and carbonate this beer cool (about 55°F, 12°C) for best flavor.

OG: 1.065 (approx.) -- FG: 1.015 (approx.)

Suggested conditioning time is 3 to 5 months.

Flavor: Hoppy

ABV (alc/vol): 6.6%

SRM (Color): 5

IBU (Bitterness): 54

## STEP 1: SANITIZING

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Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions by [visiting our help desk](#).)

**NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.**

## STEP 2: BREWING

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Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing



alcohol and carbon dioxide (CO<sub>2</sub>). This process is called fermentation.

1. Remove the yeast packets (not needed for this recipe) from under the lid of the Brewing Extracts, then place the unopened cans in hot tap water.
2. Using the measuring cup, pour 4 cups of water into your clean 3-quart or larger pot, then bring water to a boil, then **remove from heat**.
3. Open the Brewing Extracts and pour all contents into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.
4. Fill keg with cold tap water to the 4-quart mark on the back.
5. Pour the wort into the keg, and then bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously with the spoon or whisk.
6. Sprinkle **ONLY** the Saflager S-23 dry lager yeast packet into the keg, and screw on the lid. Do not stir.
7. Put your keg in a location with a consistent temperature between **51° and 59°F (10°-15°C), ideally about 55°F** and out of direct sunlight. Ferment for 14-18 days.
8. After approximately 72 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast *inaction* in the wort. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface.
9. At the 1 week mark, place the contents of all the pellet hops packets into the sanitized hop sack tying them closed, then trim away excess material.
10. Open the lid of the fermenter and toss in the hop sack, replace lid. You'll leave the hop sack in the wort for the duration of fermentation.

Your fermentation will usually reach its peak in 5 to 8 days (this is also known as “high krausen”). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2-3 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

## Step 3: BOTTLING AND CARBONATING

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Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions by [visiting our help desk](#).)

