



IMPORTANT INFORMATION: IF YOU RECEIVED THIS RECIPE KIT AS PART OF THE NEW BREWER'S PACKAGE, PLEASE REFERENCE THE GUIDE TO BREWING AND FERMENTING FOR INSTRUCTIONS.

KIT CONTENTS

SPECIALTY GRAINS

- 16 Oz Acid Malt & Vienna Malt Blend

DRY MALT EXTRACT

- 6.25 Lb Pilsen

HOPS

- 2 Oz Saaz (Bittering)
- 1 Oz Saaz (Flavor)
- 0.5 Oz Saaz (Aroma)

YEAST

- W-34/70

EXTRAS

- Grain Steeping Bag



PRE-BREWING CHECKLIST

Make sure you have The Catalyst* or at least the following:

- Boiling kettle or pot of at least 3.5 gallon capacity.
- One 5-gallon carboy or bucket with rubber stopper and airlock (for fermentation), thermometer, funnel, transfer tubing and racking cane.
- 2/3 cups of table sugar (for priming, step 18).
- Sanitizing solution.
- One 5-gallon bottling bucket.
- Approximately two cases of 12 Oz. flip top bottles OR pry-off bottles, caps and capper.
- Review the [Temperature Control Tips](#) for this beer.
- Double-check that your recipe has everything listed in the Kit Contents section above.
- Read through the instructions before you begin. Contact us with questions: support@craftabrew.com.

* The Catalyst Fermentation System™ can be used in place of the carboy and bottling bucket, and would not require transfer tubing, racking cane or funnel.

INSTRUCTIONS

BREW DAY

WATER SELECTION

Czech Pilsners are traditionally brewed with soft water. For an authentic brew, consider using filtered water & diluting with distilled water. If you do not have filtered water, try half spring water + half distilled water.

SANITATION

Prepare at least one gallon of your preferred sanitizing solution in a bucket. Sanitize your equipment by soaking the components for 60 seconds in the mix and let dry on fresh paper towels.

BREWING

1. Pour at least 2.5 gallons of water into your brew pot and heat until it reaches 155°F.
2. While water's heating, place specialty grains in the grain sock & tie off the top. Once water reaches 155°F, steep the grains for 20 minutes while maintaining the temperature. Remove bag & discard. Don't squeeze (this releases tannins).
3. Bring to a boil. Once you see the first boiling bubble remove the pot from heat. Slowly stir in the [Pilsen Malt Extract](#). Do not let it clump or stick to the bottom. Once completely dissolved, heat to medium/high to achieve a slow rolling boil.
4. Add [Saaz Hops](#) (Bittering) & start timing for a 60 minute boil.
5. With 30 minutes left in the boil, add [Saaz Hops](#) (Flavor).
6. With 10 minutes left in the boil, add [Saaz Hops](#) (Aroma).
7. After the 60-minute boil, turn off the burner and remove the pot from heat.
8. Cool down the wort (unfermented beer) as quickly as possible by placing the pot in an ice bath in your sink OR by using a wort chiller. Temperature must be below 75°F before it's safe for yeast. Keep a lid on the pot while it cools down to avoid contamination.
9. While wort chills, sanitize the fermenting equipment along with the yeast pack and a pair of scissors.
10. Once wort cools to 75°F or below, transfer to the fermenter. Leave any thick sludge in the pot. You may have to use a funnel at this point if your fermenter is a carboy.
11. Add more cool water as needed to reach a full 5 gallon volume.
12. Aerate the wort by sealing the fermenter and rocking back and forth for a few minutes.
13. Use sanitized scissors to open the [W-34/70](#) yeast pack & add yeast to the wort

14. Seal your fermenter & use a blow-off tube for the first few days of fermentation. Once fermentation calms, it's safe to install an airlock.
15. Let your beer ferment for 2 weeks at a temperature between 58 – 68°F, in a dark location. This lager yeast does not require true lagering temperatures and can tolerate a temperature up to 72°F, but for best results a cooler temperature is ideal.

THE NEXT 2 WEEKS: FERMENTATION

16. Mark your calendar for 14 days from brew day. This will be your bottling day, unless you decide to cold crash. You'll see the most activity between 12–72 hours after adding yeast. There'll be foam on the surface of the beer & bubbles in the airlock. Activity will eventually calm down & taper off.

FERMENTATION TEMPERATURE CONTROL TIPS

- Closely monitor temps with an adhesive fermometer OR keep a lab thermometer in a glass of water near the fermenter.
- Store in a location with stable, cool temperatures – like a chilly basement.
- Or, store your fermenter in a large soft cooler or an insulated bag (like Cool Brewing brand). Add a few ice packs or frozen water bottles. Replace as needed to maintain a stable temp.
- Or, ferment in a fridge or chest freezer with a thermostat.

OPTIONAL: DIACETYL REST: If fermenting at the lower end of the temp range, we suggest letting beer rise to 70°F on day 10 of fermentation – hold this temp for 4 days. This allows yeast to reabsorb diacetyl (buttery off-flavor) as it finishes fermenting, cleaning up the flavor of your lager.

OPTIONAL: COLD CRASHING: This technique helps with sediment separation & clarity while creating a crisp mouthfeel. After fermentation's complete, place fermenter (airlock on) in the fridge for 3–5 days before bottling. OR use temperature control gear (like a glycol chiller) to chill beer to 35–40°F for 3–5 days.

BOTTLING DAY

17. Sanitize siphoning and bottling equipment.
18. Mix exactly 2/3 cup of table sugar 2 cups of water, this will be the priming solution. Bring to a boil, then let it cool down. Once it has completely cooled, pour solution into bottling bucket (or directly into the Catalyst).
19. Siphon beer into bottling bucket and mix with priming solution. Stir gently.
20. Siphon (or use Catalyst bottling funnel) to fill & seal bottles.

THE NEXT 2 WEEKS: CONDITION/CARBONATE

21. Carbonate bottles at room temperature, dark place. After 2 weeks, bottles should be refrigerated to lock in carbonation.