

# nz CRAFT PILSNER

CRAFT RANGE

## EQUIPMENT: YOU WILL NEED...

### ESSENTIALS

- 30L fermenting vessel and lid with tap and airlock
- Large spoon
- Thermometer
- Detergent and sanitiser

### OPTIONAL EXTRAS

- Hydrometer and jar
- Hop bag or hop ball
- 5 litre jug
- Heat pad, temperature controller, fridge



## FERMENTABLES: YOU WILL NEED...

APPROXIMATE GRAVITY AND ABV

		19L	21L	23L
For a <b>CRAFT PILSNER</b> we recommend you add:	<b>1.5kg Brick Road Extra Light malt extract</b>	OG 1.066	1.051	1.046
		ABV 5.8%	5.2%	4.8%
		FG 1.011	1.010	1.009
For a <b>LIGHTER-BODIED PILSNER</b> we recommend you add:	<b>1kg Brick Road Extra Light Dry malt extract</b> (OR 1kg dextrose)	OG 1.051	1.046	1.042
		ABV 5.3%	4.8%	4.3%
		FG 1.010	1.009	1.008

## OTHER INGREDIENTS: OPTIONAL

**Extra Hop Additions:** For even more aroma and flavour, add up to 200g of tropical fruity NZ hops like Riwaka, Nelson Sauvin, Motueka or Nectaron.

**Alternate Yeast Options:** Clean lager yeasts like 34/70, 1450, 830 or neutral ale yeasts like US-05, Bry-97 for a warmer ferment.

### Water Treatment

Ideally, remove any chlorine from your water. Advanced brewers may wish to adjust water chemistry.

For more brewing information and recipes, visit [www.brickroadbrewing.com](http://www.brickroadbrewing.com)

MADE IN THE UK



BRICK ROAD

CRAFT RANGE

BREWING INSTRUCTIONS

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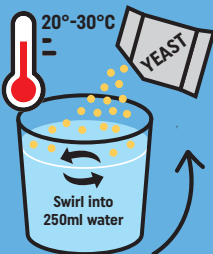
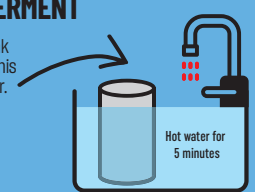
Craft Beer Kit complete with **PACIFIC LAGER YEAST & MOTUEKA DRY HOP PELLETS 30g**

ADDITIONAL FERMENTABLES REQUIRED



## STAGE 1: MIX AND FERMENT

**a) Warm the cans.** Sit cans in sink full of hot water for 5 minutes. This makes the extract easier to pour.



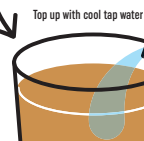
**b) Rehydrate the yeast.** Fill a clean glass with 250ml of water at 20-30°C. Open the yeast sachet and tip contents into the glass. Swirl around gently for 30 seconds.

**c) Clean and sanitise.** Thoroughly clean and sanitise 30L fermenter and all equipment that will be in contact with the wort.



**d) Mix.** Open the cans and other fermentables and pour the contents into the sterilised fermenter, or into the 5L jug. Add 2L of boiling water and mix until smooth. Pour from the jug into the fermenter.

**e) Top up with water.** Top up with cold tap water to chosen volume, stirring well. Add any other ingredients like Dry Malt Extract, sugar and steeped hops. Option to take an original gravity (OG) reading.



**f) Add the yeast.** Stir vigorously to oxygenate the wort. Before adding the yeast, wort should be no warmer than 25°C. Add the rehydrated yeast and stir gently into the wort. Ideally ferment at 18-22°C (16-24°C is okay). Lower temperatures will prolong fermentation, higher temperatures will be quicker, but may produce off-flavours.

## STAGE 2: DRY HOP

**On Day 3 of fermentation** add the 30g Motueka hop pellets, and up to 50g of extra hop additions as desired. Ideally, put the hop pellets into a hop bag or hop ball, suspend them in the wort (use unscented dental floss), and remove after 48 hours.



## STAGE 3: BOTTLE OR KEG

**After about 10 days,** the airlock should stop bubbling. Wait 3 more days to complete fermentation. Option to check gravity - if gravity remains constant for 3 days, fermentation is complete.

If in doubt, leave for a few more days.

Once fermentation is complete, bottle or keg your beer. If bottling, clean and sanitise bottles. Use about 1 tsp sugar or two carbonation drops per 750ml bottle. Bottle condition for 3-4 weeks at room temperature. Sample your beer, and leave for longer if it still tastes like green apples (acetaldehyde). Pour gently as sediment will settle at the bottom.

Once your beer is tasting good, chill the remaining bottles. They will be good for 3-4 months, if they last that long!

For more brewing information and recipes, visit [www.brickroadbrewing.com](http://www.brickroadbrewing.com)

**Tips:** You will brew excellent beer following the basic instructions if you focus on three things: sanitation, temperature control and allowing time for fermentation and conditioning. We recommend you start with the simple recipe and once mastered move on to more complex recipes.

14-28 DAYS

