



Pacific Coast

-PILSNER-



CUT THIS OUT FOR
YOUR TAP HANDLE

PACIFIC COAST PILSNER

SUGGESTED YEAST

White Labs: WLP830 German Lager
Wyeast: WY2124 Bohemian Lager
CellarScience Dry: GERMAN
Fermentis Dry: W-34/70 Lager
Lallemand Dry: Diamond Lager

LME KIT

- 7 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 8 oz Carapils

DME KIT

- 6 lbs Pilsen Dry Extract

SPECIALTY MALTS:

- 8 oz Carapils

ALL-GRAIN KIT

- 10 lbs Pilsner

SPECIALTY MALTS:

- 8 oz Carapils

HOPS

- 0.5 oz Citra® – Boil 60 min
- 1 oz Amarillo® – Whirlpool 30 min
- 1 oz Riwaka – Whirlpool 30 min
- 1 oz Citra® – Dry hops, added post fermentation 3 days before packaging
- 2 oz Mosaic® – Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT214

PACIFIC COAST PILSNER

RECIPE TIPS

For the all-grain version, we suggest a mash temperature of 149°F. The recommended fermentation temperature is 56°F, but check your chosen lager yeast strain's optimal fermentation temp range. Dry hops are added post-fermentation, allowing three days of contact time before packaging.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

PACIFIC COAST
PILSNER KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

BEER STATS

EST. ORIGINAL GRAVITY
1.045–50

ACTUAL O.G.

SRM: 3

IBU'S: 30

EST. ABV %: 5.4

ACTUAL ABV %:

DATE BREWED:

NOTES:

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!