



CUT THIS OUT FOR
YOUR TAP HANDLE

PILSNER

SUGGESTED YEAST

White Labs: WLP800 Pilsner

Wyeast: 2278 Czech Pils

Imperial: L28 Urkel

Omega: Bayern Lager

CellarScience Dry: GERMAN

Fermentis Dry: Saflager S-23

LME KIT

- 7 lbs Pilsner Liquid Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 8 oz Carapils

DME KIT

- 6 lbs Pilsner Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 8 oz Carapils

ALL-GRAIN KIT

- 10 lbs Pilsner

SPECIALTY MALTS:

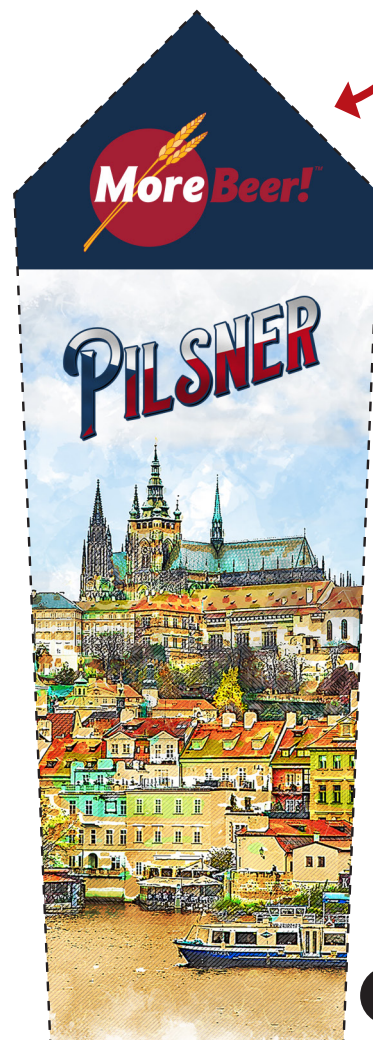
- 8 oz Crystal 15°L
- 8 oz Carapils

HOPS

- 1 oz Perle – Boil 60 min
- 1 oz Saaz – Boil last 5 min
- 1 oz Saaz – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT285

PILSNER

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 148°F. We recommend a fermentation temperature in the 48-55°F range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

PILSNER KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

LEARN MORE

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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

BEER STATS

EST. ORIGINAL GRAVITY
1.046-50

ACTUAL O.G.

SRM: 5

IBU'S: 28

EST. ABV %: 4.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

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/calculator

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