



FATHER-IN-LAW

PILSNER

A Signature Series Kit By Push Eject



CUT THIS OUT FOR
YOUR TAP HANDLE

FATHER-IN-LAW PILSNER

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SUGGESTED YEAST

White Labs: WLP800 Pilsner Lager
Wyeast: 2278 Czech Pils
Imperial: L28 Urkel
CellarScience Dry: BERLIN
Fermentis Dry: Saflager S-23

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 4 oz Crystal 15°L
- 4 oz Carapils

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 4 oz Crystal 15°L
- 4 oz Carapils

ALL-GRAIN KIT

- 9 lbs 2-Row

SPECIALTY MALTS:

- 4 oz Crystal 15°L
- 4 oz Carapils

HOPS

- 2 oz Saaz - Boil 60 min
- 1.5 oz Saaz - Boil last 15 min
- 0.5 oz Saaz - Add at flameout/0 minutes

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT747

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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

FATHER-IN-LAW PILSNER
BY PUSH EJECT
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

BEER STATS

EST. ORIGINAL GRAVITY
1.042-46

ACTUAL O.G.

SRM: 4-5

IBU'S: 35-39

EST. ABV %: 4.2-4.4

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](https://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/calc

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