



Homebrew
5 Gallons

Bolder Boulder Urquell

Style: Pilsner

Ted Krysa's perfect pilsner. A darker pilsner with good body.



Ingredients

<u>GRAINS</u>	<u>AMOUNT</u>	<u>EXTRACTS</u>	<u>AMOUNT</u>	<u>HOPS & SPICES</u>	<u>AMOUNT</u>
Crystal 40L	0.33 lbs.	Pale	1.33 qts.	<u>Bittering Hops</u>	
Pale	0.33 lbs.	Super Light	0.66 qts.	Hallertau	1.75 oz.
				<u>Finishing Hops</u>	
				Hallertau	0.33 oz.
				Irish Moss	1 Scoops
				<u>Dry Hops</u> (Don't put in kettle!)	
				Cascade	0.33 oz.

Yeast Type: Saflager **Yeast Description:** A clean / neutral lager yeast.

Brewing Instructions

- 1** Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.
- 2** Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**
- 3** When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.
- 4** After the 30 minute boil, temporarily turn off your heat & add your finishing hops. Return your kettle to a boil. Boil for 10 minutes. Any spices or special ingredients are typically added now, ask for help if you're unsure!
- 5** After your 10 minute boil, turn the steam valve off and call one of our assistants. We will then put your wort into a fermenter and pitch your yeast. That's it! Your beer will be ready to bottle in two weeks.

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.