

## Czech Pils

The town of Pilsen announced a brewing breakthrough in 1842 with the first clear light-colored beer. However, it was not until the advent of refrigeration that Pilsner/Lager beer styles really gained popularity in Australia. Maxwell Cooper (Master Brewer and 4th generation Cooper) saw the importance of this type of beer and broke new ground at Coopers Brewery with the release of Gold Crown Lager in 1968. This became the first of many labels that Coopers have released in this style of beer. According to the BJCP style guidelines, category 2B, Bohemian Pilsener is a refreshing lager that is crisp yet complex and well-rounded.

The best time to make this beer is in the cooler months where you can use your cellar or your garage unless you have a way to control your fermentation temperature with refrigeration.

### Flavor Profile:

Color: Gold

Bitterness: Medium

Body: Medium

Approx. Alcohol Volume: 5.2% ABV

Carbonation Method: Natural

### Ingredients

1.7kg Thomas Coopers Pilsener

1kg (2.2 lb) Light Dry Malt

1 oz. Saaz hops pellets

15g European Lager yeast (W-34/70) and the kit yeast



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were this easy.**

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# DIY BEER *Coopers*

**Made to 20 liters (5.3 gallons).**

## **STEP 1: MIX**

Add the Saaz hop pellets to 500ml (2 ¼ cups) of boiled water and leave to infuse for about 15mins (this works well in a large coffee plunger or similar). Place the Light Dry Malt in a sanitized, well drained fermenter. Add 2 liters (1/2 gallon) of hot water. Immediately pick the fermenter up and swirl the contents until dissolved (about 15 seconds) - this minimizes lumps. Add the contents of the beer kit and the strained hop infusion then stir to dissolve. Add cold water up to the 18 liter (4 ¾ gallon) mark and stir vigorously. Check the brew temperature and top up to the 20 liter (5.3 gallon) mark with cold water (refrigerated if necessary) to get as close as possible to 24°C (75°F), lower is okay, and stir. Sprinkle the dry yeast from both sachets onto the brew and fit the lid.

## **STEP 2: BREW**

Allow the brew temperature to drop down to 13°C - 15°C (55°F - 60°F) over the period of 12 to 24hrs. Fermentation has finished once the specific gravity is stable over 2 days. However, a long storage period is desired here. If you are not bottle conditioning and plan to force carbonate your beer in a keg it is okay to leave the beer in your fermenter for a while.

## **STEP 3: BOTTLE**

Prime at the normal rate or use 1 carbonation drop per 12 oz bottle. Allow to condition at or above 18°C (64°F) for at least 2 weeks before tasting. For kegging instructions, contact your retailer.

## **STEP 4: ENJOY**

Allow to condition for at least 4 weeks in the bottle. This brew will benefit from bottle age.

Expect the alcohol content to be around 5.2% ABV.