



AIH Noble Pils Clone

A twist on the traditional Czech Pilsner. Loaded with Noble Hops this is pushing pilsner to the extreme.



k99-0130

Original Gravity : 1.044 **IBUs :** 28
Final Gravity : 1.012 **Alcohol by volume :** 4.60%
Color : Pale **Difficulty :** Easy
Supplies Included : LME, Specialty Grains w/bag & Hops

Brew Day
/ /

Ingredients Included :				
Fermentables : 6 Lbs. Pale Malt Extract		Specialty Grains :		
Additives:				
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
2 oz Tradition		0.5 oz Saaz 0.25 oz Tettnang		0.5 oz Hersbrucker, 0.5 oz Saaz 0.5 oz Tettnang
			Suggested Yeast : WLP 029 Kolsch Ale Wyeast 2565 Kolsch Ale	

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients, and fully understand the process.

1. Sanitation : It is important to thoroughly clean and sanitize all of your brewing equipment.
2. Boiling the Wort : Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil.
3. Boil Hops : If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 55 minutes.
4. Aroma Hops : Follow same instructions for "Hop Bags" as step 4. After 55 minutes of boiling, add the Aroma Hops to the boil. Continue to Boil for 5 minutes.
5. Boil Termination : After 60 total minutes, remove heat source from the Brew Pot. Now it is time to cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller".
6. Add Water : Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
7. Begin Fermentation: Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When fermentation is complete, take another hydrometer reading, and proceed to secondary.
8. Dry Hops / Secondary : After 5 to 7 days of fermentation, add Dry Hops. You can add these Hops directly to the sanitized secondary fermenter and rack on top of the Hops. If using single stage fermentation, add hops to primary fermenter and leave for another week.
9. Fermentation Finish : When fermentation is complete, bottle or keg your beer, following appropriate procedures.

ABV% Calculator	_____	_____	X 131.25	=	_____
	Original Gravity	Finishing Gravity			Alcohol by Volume %