



BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

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Amaze (ake) me Japanese Pilsner

Recipe for 5 US gallons (19L)

Description: Special mashing and wort collection procedures produce an exceptionally light colored, clean flavored and super dry Lager.

Quantity	Ingredients	Comment
5.0 lbs	Briess Pilsen Malt	
4.0 lbs	Long Grain White Rice (uncooked)	
4 oz	Briess Carapils® Malt	
1.0 oz.	Hallertau Pelletized Hops (5.5%AA hop)	60 min boil time
1 vial	WLP840 American Lager Yeast	

Brewing Procedures:

1. Crack rice to break up kernels without generating too much flour.
2. Cook rice: add rice to 1.5 gallons of water and bring to boil. Cover and simmer for 20 minutes, stirring once or twice-there should be excess water.
3. Add rice and water mixture to mash vessel. Add 3 gallons cold water and stir to bring temperature below 110F.
4. Add malt and bring temperature to 110° F. Hold for 15 minutes.
5. Raise temperature for additional rests at 142° F (30 min) and 158° F (40 min).
6. After conversion transfer to lautertun. Wort should be 1.052-1.060 (13-15P). Collect only enough wort to make 5 gallons of finished wort at 1.042 (10.5P) finished gravity, normally 3.8 gallons. Top off brew kettle with water and bring to boil.
7. Add bittering hops and boil 60 minutes. Cool quickly and pitch yeast

Fermentation:

Primary: 10 Days at 55° F
 Secondary: 20 Days at 35° F
 Bottle condition with CBW® Pilsen Light DME or force carbonate

Original Gravity:	1.042	Final Gravity:	1.007
Alcohol by wt:	3.7%	Alcohol by vol:	4.6%
IBU:	25	Color(Lov):	2