



# BRIESS®

MALT & INGREDIENTS Co.

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All Natural Since 1876

www.briess.com

## Kiss Me Anytime Pilsner

Recipe for 5 US gallons (19L)

**Description:** This smooth all malt European-style lager is good anytime of the year. An easy drinking beer from a recipe made with the idea of "Keeping It Simple".

Quantity	Ingredients	Comment
5.0 lbs	Briess CBW® Pilsen Light DME	Substitute 6.6 lbs LME
4 oz	Briess Carapils® Malt	Preground
1 tsp	Irish Moss	15 min boil time
0.5 oz.	Hallertau Pelletized Hops (6.5%AA hop)	45 min boil
0.5 oz	Saaz Pelletized Hops (4.0%AA hop)	15 min boil
0.25 oz	Hallertau Pelletized Hops (6.5%AA hop)	1 min boil
0.25 oz	Saaz Pelletized Hops (4.0%AA hop)	1 min boil
1 vials	WLP830 German Lager Yeast	Primary fermentation

### Brewing Procedures:

1. Steep malt in 4 gallons 150-180° F distilled water for 15-20 minutes.
2. Remove from heat. Add CBW® Pilsen Light DME and bittering hops,
3. Bring to a boil. Boil for 30 min.
4. Add second hops and Irish Moss. Boil 15 more minutes.
5. Add aroma hops and remove from heat.
6. Cool to 55-60 °F, oxygenate wort and add 1 vials **WLP830 German Lager Yeast**

Primary: 14 days at 55°F  
 Secondary: 2 Weeks at 35°F  
 Bottle condition or force carbonate

Original Gravity:	1.048	Final Gravity:	1.012
Alcohol by wt:	3.7%	Alcohol by vol:	4.8%
IBU:	30	Color:	3-5 SRM