LIGHT LAGER

Efes Pilsen

EFES BREWERIES, ISTANBUL, TURKEY



Anadolu Efes Brewery celebrated its forty-first anniversary in 2010. It is the fifth largest European brewer. Efes Pilsen is its flagship beer and is exported to 60 countries. This pale-gold lager sports a brilliant white head and is nicely carbonated with a light body. There is a hint of sweet malt in the nose. It balances an initial bitterness with a buttered toast, malt taste and a dry aftertaste. This pleasing, well-balanced beer goes well with any of your favorite Middle Eastern dishes and perfectly complements lobster.

Brewer's Specs

Style: **PREMIUM AMERICAN LAGER**
Original Gravity: **1.051–1.052**
IBU: **21**
SRM: **3–4**
ABV: **5.1%**
Yield: **5 GALLONS (18.9 L)**
Final Gravity: **1.010–1.011**

Serving Notes

The beer is ready to drink as soon as it is carbonated. It will peak at 1 to 3 months and will keep at cellar temperatures for 5 months. Serve in a Pilsner glass at 40°F (4°C).



Steep	Crush and steep in ½ gallon (1.9 L) 150°F (65.5°C) water for 30 minutes:	**6 oz.** (170 g) 10°L German light crystal malt (Cara-Hell) **5 oz.** (142 g) German dark Munich malt
Strain and Sparge	Strain the grain water into your brew pot. Sparge the grains with ½ gallon (1.9 L) water at 150°F (65.5°C). Add water to the brew pot for 1.5 gallons (5.7 L) total volume. Bring the water to a boil, remove the pot from the stove, and add:	**4.5 lb.** (2 kg) Muntons extra-light DME **1.5 lb.** (0.68 kg) rice solids **1 oz.** (28 g) Tettnanger @ 5.5% AA (5.5 HBU) (bittering hop)
Boil	Add water until total volume in the brew pot is 2.5 gallons (9.5 L). Boil for 45 minutes then add:	**¼ oz.** (7 g) Tettnanger (flavor hop) **1 tsp.** (5 ml) Irish moss
Boil	Boil for 12 minutes then add:	**¼ oz.** (7 g) Tettnanger (aroma hop)
Cool and Pitch	Boil for 3 minutes, remove pot from the stove, and cool for 15 minutes. Strain the cooled wort into the primary fermenter and add cold water to obtain 5⅛ gallons (19.5 L). When the wort temperature is under 60°F (15°C), pitch your yeast.	**1st choice:** Wyeast's 2278 Czech Pils yeast (Ferment at 40–52°F [4–11°C]) **2nd choice:** Wyeast's 2124 Bohemian Lager yeast (Ferment at 42–52°F [6–11°C])
Ferment and Bottle	Ferment in the primary fermenter 7 days, or until fermentation slows, then siphon into the secondary fermenter. Bottle when fermentation is complete with:	**⅞ cup** (200 ml) corn sugar boiled in 2 cups (473 ml) of water
Lager	*When the final gravity has been reached this beer can be lagered for 1 month. Begin lagering at 45°F (7°C) and slowly decrease the temperature to 34°F (1°C) over a 2-week period. Bring the beer to 60°F (15°C) for 3 days before bottling to ensure that fermentation is complete. Allow the beer to carbonate at room temperature for 2 weeks.*	

Mini-Mash Method: Mash 2.75 lb. (1.3 kg) British 2-row lager malt with the specialty grains at 150°F (65.5°C) for 90 minutes. Then follow the extract recipe, omitting 2 lb. (0.9 kg) DME at the beginning of the boil.

All-Grain Method: Grind 2.75 lb. (1.1 kg) rice, then cook it for 20 minutes until soft. Mash 7.25 lb. (3.3 kg) American 6-row pale malt, the rice, 1 lb. (0.45 kg) rice hulls, and the specialty grains at 122°F (50°C) for 30 minutes and at 151°F (66.2°C) for 60 minutes. Add 4.5 HBU (18% less than the extract recipe) of the bittering hops for 60 minutes of the boil. Add the flavor hops and Irish moss for the last 15 minutes of the boil and the aroma hops for the last 3 minutes.