

**Beer Style: American Premium Pilsner/All Grain**

**Description:** This makes a remarkable beer with an incredible Cascade nose and an edge-of-the-tongue bitterness perception. This is one to convince the “non-homebrewing” friend that you really know what you’re doing. Makes about 5 gallons after boil.

**Ingredients:**

* 6 lbs lager malt (I use 2-row, but 6-row is approp for the amount of adjuncts)
* 1 lb mild ale malt
* 1 lb rice
* ½ lb flaked barley
* ½ lb flaked maize
* 4 oz Malto-dextrin powder
* ¾ oz Saaz (4.2%AA for 90 min)
* ¼ oz Saaz (4.2%AA for 30 min)
* 1 oz Cascade (4.9%AA for 2 min)
* 1 oz Cascade (4.9%AA for dry-hopping)
* Nottingham Ale yeast (dry) or Wyeast #2112 California Lager (optional)

**Procedure:**

Boil rice for 30 minutes and add grains and water for mash. First rest at 94F for 30 minutes to help breakdown the adjuncts. Raise temp to 122 F for 30 minutes for protein degradation. Raise temp to 140 F for 15 minutes for better head retention and clarity. Raise temp to 153F for 45 minutes for starch conversion. Raise temp to 158F for 20 minutes for complete conversion. Mashout at 168F for 10 minutes. Sparge w/168F water at <6pH. Boil wort and add ¾ oz Saaz, boil 60 minutes. Add ¼ oz Saaz and boil 30 minutes. Add 1 oz Cascade, boil 2 minutes. Force chill (if possible). Rack to primary and aerate. Rehydrate Nottingham yeast and pitch at 65F. Ferment for 4-7 days or until no noticeable airlock activity.