

VICTORIOUS PRIMO PSEUDO-PILS (All-Grain)

Official NORTHERN BREWER Instructional Document

What the aitch is a clone of an American-brewed Pils (a classic interpretation of the style, be that as it may) doing in the North German Series? Well ... this kit is not technically a lager anyway, so relax, don't worry, etc etc. Victorious Primo is made accessible to all brewers through the use of Wyeast's 2575 Kolsch II strain, a clean-fermenting, clean-finishing hybrid ale strain that makes a pretty mean pseudo-lager.

Pilsner malt is the canvas against which German and Czech hops are slathered at the end of the boil; the resultant noble lupulin haze oozing into your nostrils will make you think you're sitting in the shade of cone-heavy late-summer hop bines. Meanwhile, in the mouth, a hop bitter bite is propped up by a bread-and-pastry-dough malt character, rushing to a clean finish with a final smack of hop flavor.

The thing to know about brewing Pils (pseudo or otherwise) is that process is at least as important as ingredients: the more volume you boil and the cooler you ferment (even with this ale yeast!), the better the beer will turn out. For best results with Victorious Primo, we recommend striving for a boil volume of at least four gallons and a primary fermentation below 65 F (below 60 F is better still).

OG 1.051 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2 weeks secondary;
- 2 weeks bottle conditioning

MASH INGREDIENTS

- 9.25 lbs German Pilsner
- 0.375 lbs Weyermann CaraHell

BOIL ADDITIONS & TIMES

- 0.75 oz US Magnum @ 45"
- 0.5 oz Saaz @ 20"
- 0.5 oz Hallertau @ 20"
- 0.5 oz Saaz @ 10"
- 0.5 oz Hallertau @10"

YEAST

- **WYEAST 2575 KOLSCH II.**
Temp Range 55-70F (13-21C).

MASH SCHEDULE: TRADITIONAL MULTI-STEP

- Protein Rest: 122° F for 20 minutes
- Beta Sacch' Rest: 146° F for 45 minutes
- Alpha Sacch' Rest: 158° F for 30 minutes
- Mashout: 170° F for 10 minutes

MASH SCHEDULE: SINGLE INFUSION

- Sacch' Rest: 148° F for 75 minutes
- Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 0.75 oz US Magnum @ 45"
- 0.5 oz Saaz @ 20"
- 0.5 oz Hallertau @ 20"
- 0.5 oz Saaz @ 10"
- 0.5 oz Hallertau @10"

YEAST

WYEAST 2575 KOLSCH II. Temp Range 55-70F (13-21C).