

# The “Beer of Kings”

Clone of the original Czechoslovakian Budweiser Budvar

Malt Base 4 lbs. Extra Light Dry Malt Extract *OR* 5 lbs. Liquid Malt Extract,  
2 lbs. Honey

Specialty Grains 1 lb. Crystal 60 L

Hops 7 HBU Saaz (Boiling), 4 HBU Tettnanger (Aroma)

Other Hop Sack, 5 oz. Priming Sugar, Bottle Caps

Suggested Yeast White Labs Belgian Wit, White Labs California / Wyeast 1056  
White Labs Czech Budj

## *Instructions:*

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in 3 gallons of cold water, slowly bring to approx. 160 degrees, hold temp for 10 minutes. Discard grain.
2. Add **Malt Extract and Honey**, to 3 gallons of hot water, stir well to dissolve. Bring to a boil, add **Saaz Hops**, boil for 50 min.
3. Add **Tettnanger Hops** and boil for 5 minutes. Remove from heat.
4. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
5. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” **Yeast** on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
6. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 7 days.
7. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
8. Store beer at 67 – 70 degrees for 7 – 10 days minimum.

*O.G. 1.048—1.054*

*F.G. 1.007—1.010*