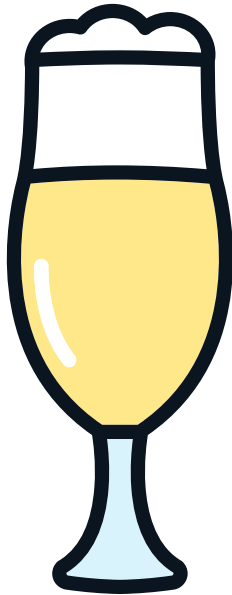


Pilsner is most-likely one of the most famous lager beers in the world. It is a bottom-fermented beer with a lean and easy body and a balanced hop bitterness.

Pils



Yeast

Lager

Color

light yellow to yellow

Original wort

1.044 – 1.050

IBU

24-40

Foodpairing

chicken, salads, sausages,
gouda, salmon

Facts

Pilsner beers, as the name suggests, come from Pilsen. Because the beer from Bohemia was exported everywhere, it was given the name Pilsner. The beer was invented in Pilsen in 1842 by the Bavarian brewmaster Josef Groll. However, since bottom-fermenting yeasts were used to brew the beer, this was only possible in cool temperatures. It was not until the end of the 19th century, with the invention of the refrigeration machine, that it was possible to brew Pilsner beer anywhere else.

For a Pilsner, particularly soft water is important, otherwise the hops very quickly become scratchy and the beer does not taste as it should. In general, Pils beers are always completely filtered and have approx. 10-12 °P original wort, i.e. always around 5% alcohol. A Pilsner also has about 24-40 IBU. Bitter, but also aroma hops can be used for this. The beer is very similar to Munich Hell, but has more bitter units. This is also how you distinguish the two beer styles.