

**Pilsner Extract Brew**

**Beer Style: Raspberry Pilsner/Extract**

**Description:** Wonderful raspberry flavored pilsner. Yield 5 gallons.

**Ingredients:**

* 2 cans Ironmaster European pilsner
* 3-5 lbs raspberries (fresh or frozen, need to sterilize \*)
* 2-4 lbs blackberries (\*)
* your choice of yeast
* DME to bring OG to 1.048
* 1 tsp yeast nutrient

**Procedure:**

This is basic recipe, you can experiment with it. I throw the berries on top of the wort in primary, and let the primary go until they have leeched all their color out. At that point, I rack to secondary and let it all settle (use finings if you feel the need). By the time it’s done, you have a beautiful red brew that is then kegged, conditioned, and aged for 3 months in the fridge.

\*Sterilize the berries because they are susceptible to wild yeast on the canes. It is advisable to heat them in water to a point a little below 85 degrees centigrade. Adding some dextrose to the water will start leeching out the flavor and color. Any higher and you will release some pectin into the solution, which will cloud the beer.