

# Bryg Nr. 138 Czech Pilsner

Czech Premium Pale Lager (3 B)

**Type:** All Grain

**Batch Size:** 210,00 L

**Boil Size:** 268,00 L

**Boil Time:** 90 min

**End of Boil Vol:** 250,00 L

**Final Bottling Vol:** 200,00 L

**Fermentation:** Lager, Single Stage

**Taste Notes:**

**Date:** 14 Dec 2024

**Brewer:**

**Asst Brewer:**

**Equipment:** 200 L Polsinelli 66%

**Efficiency:** 75,00 %

**Est Mash Efficiency:** 85,7 %

**Taste Rating:** 35,0



## Prepare for Brewing

- Create a yeast starter with 25,00 L of wort (2662,81 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 327,07 L
- Mash Water Acid: None

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
266,00 L	Øster Løgum Vand	Water	1	-	-
58,59 ml	Lactic Acid (Mash)	Water Agent	2	-	-
2,50 g	Salt (Mash)	Water Agent	3	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
42,00 kg	BEST Pilsen Malt (BESTMALZ) (3,5 EBC)	Grain	4	85,7 %	27,38 L
2,50 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	5	5,1 %	1,63 L
2,50 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	6	5,1 %	1,63 L
2,00 kg	CHÂTEAU VIENNA (5,5 EBC)	Grain	7	4,1 %	1,30 L
56,00 ml	Lactic Acid (Sparge)	Water Agent	8	-	-
3,00 g	Salt (Sparge)	Water Agent	9	-	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 157,00 L of water at 69,8 C	64,4 C	75 min

- Sparge Water Acid: 44,1 ml (3,0 tbsp) Lactic Acid (88%)
- Fly sparge with 170,07 L water at 75,6 C
- Add water to achieve boil volume of 268,00 L
- Estimated pre-boil gravity is 1,049 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
350,00 g	Perle [7,00 %] - Boil 60,0 min	Hop	10	22,6 IBUs	-
400,00 g	Saaz [3,00 %] - Boil 30,0 min	Hop	11	9,2 IBUs	-
10,78 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	12	-	-
400,00 g	Saaz [3,00 %] - Boil 15,0 min	Hop	13	7,1 IBUs	-
11,72 g	Yeast Nutrient (Boil 15,0 mins)	Other	14	-	-

- Estimated Post Boil Vol: 250,00 L and Est Post Boil Gravity: 1,055 SG

## Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 210,00 L

## Pitch Yeast and Measure Gravity and Volume

## Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,0 pkg	Czech Pilsner Lager (Wyeast Labs #2278) [125,00 ml]	Yeast	15	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,055 SG)  
 Measure Actual Batch Volume \_\_\_\_\_ (Target: 210,00 L)

## Fermentation

- 14 Dec 2024 - Primary Fermentation (14,00 days at 12,2 C ending at 12,2 C)

## Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,010 SG)  
 Date Bottled/Kegged: 28 Dec 2024 - Carbonation: Bottle with 1143,48 g Table Sugar  
 Age beer for 30,00 days at 15,6 C  
 27 Jan 2025 - Drink and enjoy!

## Notes