

ØLB Nr. 115 Løjm Czech Pilsner

Czech Premium Pale Lager (3 B)

Type: All Grain
Batch Size: 385,00 L
Boil Size: 382,58 L
Boil Time: 90 min
End of Boil Vol: 364,58 L
Final Bottling Vol: 395,00 L
Fermentation: Lager, Single Stage

Date: 14 Nov 2020
Brewer:
Asst Brewer:
Equipment: 300 L Polsinelli 100% 3 x 125 i smÅ¥ tanke
Efficiency: 75,00 %
Est Mash Efficiency: 77,9 %
Taste Rating: 35,0



Taste Notes:

Prepare for Brewing

- Create a yeast starter with 30,00 L of wort (2875,83 g dry malt extract)
- Clean and Prepare Brewing Equipment
- Total Water Needed: 526,94 L
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
527,41 L	Øster Løgum Vand	Water	1	-	-
83,70 ml	Lactic Acid (Mash)	Water Agent	2	-	-
3,35 g	Salt (Mash)	Water Agent	3	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
75,90 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	4	90,1 %	49,48 L
3,35 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	5	4,0 %	2,18 L
2,51 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	6	3,0 %	1,64 L
2,47 kg	CHÂTEAU VIENNA (5,5 EBC)	Grain	7	2,9 %	1,61 L
77,00 g	Amylase Enzyme (Mash 90,0 mins)	Other	8	-	-
80,00 ml	Lactic Acid (Sparge)	Water Agent	9	-	-
4,18 g	Salt (Sparge)	Water Agent	10	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 229,68 L of water at 70,7 C	64,4 C	75 min

- Sparge Water Acid: 64,1 ml (4,3 tbsp) Lactic Acid (88%)
- Fly sparge with 247,26 L water at 75,6 C
- Add water to achieve boil volume of 382,58 L
- Estimated pre-boil gravity is 1,053 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
653,98 g	Perle [7,00 %] - Boil 60,0 min	Hop	11	24,5 IBUs	-
653,98 g	Saaz [3,00 %] - Boil 30,0 min	Hop	12	8,7 IBUs	-
15,40 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	13	-	-
653,98 g	Saaz [3,00 %] - Boil 15,0 min	Hop	14	6,8 IBUs	-
16,74 g	Yeast Nutrient (Boil 15,0 mins)	Other	15	-	-

- Estimated Post Boil Vol: 364,58 L and Est Post Boil Gravity: 1,051 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 385,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
16,1 pkg	Czech Pilsner Lager (Wyeast Labs #2278) [125,00 ml]	Yeast	16	-	-

- Measure Actual Original Gravity _____ (Target: 1,051 SG)
 Measure Actual Batch Volume _____ (Target: 385,00 L)

Fermentation

- 14 Nov 2020 - Primary Fermentation (14,00 days at 12,2 C ending at 12,2 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
30,80 g	Propylene glycol alginate (PGA) (Bottling 0,5 hours)	Other	17	-	-

- Measure Final Gravity: _____ (Estimate: 1,009 SG)
 Date Bottled/Kegged: 28 Nov 2020 - Carbonation: Bottle with 2258,38 g Table Sugar
 Age beer for 30,00 days at 15,6 C
 28 Dec 2020 - Drink and enjoy!

Notes