

Bryg Nr. 120 Czech Pilsner

Czech Premium Pale Lager (3 B)

Type: All Grain

Batch Size: 330,00 L

Boil Size: 325,29 L

Boil Time: 90 min

End of Boil Vol: 307,29 L

Final Bottling Vol: 310,00 L

Fermentation: Lager, Single Stage

Date: 15 Jan 2022

Brewer:

Asst Brewer:

Equipment: 300 L Polsinelli 100% 3 x 125 i

smÅ¥ tanke

Efficiency: 72,00 %

Est Mash Efficiency: 75,3 %

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: 462,76 L
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
410,00 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
68,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	4	87,9 %	44,34 L
3,12 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	5	4,0 %	2,03 L
3,12 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	6	4,0 %	2,03 L
3,12 kg	CHÂTEAU VIENNA (5,5 EBC)	Grain	7	4,0 %	2,03 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 242,08 L of water at 69,9 C	64,4 C	75 min

- Sparge Water Acid: 44,2 ml (3,0 tbsp) Lactic Acid (88%)
- Fly sparge with 170,68 L water at 75,6 C
- Add water to achieve boil volume of 325,29 L
- Estimated pre-boil gravity is 1,055 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
600,00 g	Perle [7,00 %] - Boil 60,0 min	Hop	11	25,5 IBUs	-
600,00 g	Saaz [3,00 %] - Boil 30,0 min	Hop	12	9,1 IBUs	-
15,40 g	EuroGel 10 g / 250 liter (Boil 15,0 mins)	Fining	13	-	-
600,00 g	Saaz [3,00 %] - Boil 15,0 min	Hop	14	7,1 IBUs	-
16,74 g	Yeast Nutrient (Boil 15,0 mins)	Other	15	-	-

- Estimated Post Boil Vol: 307,29 L and Est Post Boil Gravity: 1,052 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 330,00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
15,0 pkg	Czech Pilsner Lager (Wyeast Labs #2278) [125,00 ml]	Yeast	16	-	-

- Measure Actual Original Gravity _____ (Target: 1,052 SG)
- Measure Actual Batch Volume _____ (Target: 330,00 L)

Fermentation

- 15 Jan 2022 - Primary Fermentation (14,00 days at 12,2 C ending at 12,2 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,009 SG)
- Date Bottled/Kegged: 29 Jan 2022 - Carbonation: Bottle with 1772,40 g Table Sugar
- Age beer for 30,00 days at 15,6 C
- 28 Feb 2022 - Drink and enjoy!

Notes