

# Bryg Nr. 125 Czech Pilsner

Czech Premium Pale Lager (3 B)

**Type:** All Grain

**Batch Size:** 300,00 L

**Boil Size:** 346,12 L

**Boil Time:** 90 min

**End of Boil Vol:** 328,13 L

**Final Bottling Vol:** 280,00 L

**Fermentation:** Lager, Single Stage

**Date:** 14 Jan 2023

**Brewer:**

**Asst Brewer:**

**Equipment:** 300 L Polsinelli 100% 3 x 125 i smÅ¥ tanke

**Efficiency:** 70,00 %

**Est Mash Efficiency:** 73,5 %

**Taste Rating:** 35,0



## Taste Notes:

### 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: 432,23 L
- Mash Water Acid: None

### Water Prep

Amt	Name	Type	#	%/IBU	Volume
380,00 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
67,00 kg	CHÂTEAU PILSEN 2RS (3,0 EBC)	Grain	4	88,2 %	43,68 L
3,00 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	5	3,9 %	1,96 L
3,00 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	6	3,9 %	1,96 L
3,00 kg	CHÂTEAU VIENNA (5,5 EBC)	Grain	7	3,9 %	1,96 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 238,00 L of water at 69,9 C	64,4 C	75 min

- Sparge Water Acid: 50,4 ml (3,4 tbsp) Lactic Acid (88%)
- Fly sparge with 194,23 L water at 75,6 C
- Add water to achieve boil volume of 346,12 L
- Estimated pre-boil gravity is 1,050 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
500,00 g	Perle [7,00 %] - Boil 60,0 min	Hop	11	24,4 IBUs	-
500,00 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	-	-
500,00 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: 328,13 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 300,00 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: 1,055 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 300,00 L)

## Fermentation

- 14 Jan 2023 - 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 Jan 2023 - Carbonation: Bottle with 1600,88 g Table Sugar
- Age beer for 30,00 days at 15,6 C
- 27 Feb 2023 - Drink and enjoy!

## Notes