

74 Czech pilsner

Tjekkisk pilsner (1 C)

Type: All Grain
Batch Size: 36,00 L
Boil Size: 44,76 L
Boil Time: 90 min
End of Boil Vol: 39,06 L
Final Bottling Vol: 35,00 L
Fermentation: Lager, Single Stage

Date: 14 Jun 2020
Brewer: MortenBryg
Asst Brewer:
Equipment: Danbrygger 43 bud
Efficiency: 70,00 %
Est Mash Efficiency: 72,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
0,15 kg	Rice Hulls (0,0 EBC)	Adjunct	1	1,9 %	0,15 L
7,00 kg	Viking Pilsner Malt (4,0 EBC)	Grain	2	89,2 %	4,56 L
0,30 kg	Acid Malt (5,9 EBC)	Grain	3	3,8 %	0,20 L
0,20 kg	CHÂTEAU CARA RUBY® (50,0 EBC)	Grain	4	2,5 %	0,13 L
0,20 kg	Caramunich II (Weyermann) (124,1 EBC)	Grain	5	2,5 %	0,13 L
70,00 g	Saaz [3,40 %] - Boil 90,0 min	Hop	6	19,0 IBUs	-
60,00 g	Saaz [3,40 %] - Boil 30,0 min	Hop	7	11,7 IBUs	-
1,00 Items	Protafloc (Boil 15,0 mins)	Fining	8	-	-
50,00 g	Saaz [3,20 %] - Boil 15,0 min	Hop	9	5,9 IBUs	-
1,00 Items	Protafloc (Boil 2,0 mins)	Fining	10	-	-
30,00 g	Saaz [3,20 %] - Boil 2,0 min	Hop	11	0,6 IBUs	-
20,00 g	Yeast Nutrient (Primary)	Other	12	-	-
4,0 pkg	Czech Pilsner 18 (Gozdawa #)	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,046 SG
Est Final Gravity: 1,007 SG
Estimated Alcohol by Vol: 5,2 %
Bitterness: 37,2 IBUs
Est Color: 11,5 EBC

Measured Original Gravity: 1,050 SG
Measured Final Gravity: 1,006 SG
Actual Alcohol by Vol: 5,8 %
Calories: 460,1 kcal/l

Mash Profile

Mash Name: Tjekkisk pilsner
Sparge Water: 18,98 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,67
Measured Mash PH: 0,00

Total Grain Weight: 7,85 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash step	Add 33,65 L of water at 65,5 C	62,0 C	40 min
Mash step	Heat to 68,0 C over 2 min	68,0 C	10 min
Mash Step	Add 0,00 L of water at 72,0 C	72,0 C	20 min
Mash Out	Heat to 76,0 C over 10 min	76,0 C	10 min

Sparge: Fly sparge with 18,98 L water at 75,6 C

Mash Notes: Used in some authentic German styles. Attempt to draw decoction from the thickest portion of the mash. Profiles vary. Some traditional German mashes use a long acid rest at 40 deg C. Also some sources recommend the decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 187,32 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Lager, Single Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 187,32 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 187,33 g Table Sugar
Age for: 30,00 days

Storage Temperature: 12,0 C

Notes

70% RO vand 30L gærnæring tilsættes.

Name Type of fermentation Temperature Optimal Temperature Attenuation Flocculation ABV

Czech Pilsner 18 Bottom 9-20°C 12-14°C max. 80% High max. 6,9%

For the decoction: Combine the malts, then transfer 2,5 kg of the malt to a pot. Add 10 liters of 65°C water to hit a mash temperature 62°C.

Rest 20 minutes; add low heat to maintain the temperature or insulate the pot.

Slowly bring the mash to a boil and boil for 10–15 minutes.

Transfer the decocted mash to a lauter/mash tun and add just enough cold water to reduce the mash temperature to 65°C.

Add the remaining 5.2 kg of malt with up to 20 liters of hot water to rest at 65°C for 45 minutes.

(A thin liquid mash followed by minimal sparging produces a cleaner, drier beer than a thick mash followed by intense sparging. If your mash tun can't hold the recommended mash water, reduce the mash water and increase the sparge water.)

Sparge to collect about 40 liters of wort—or more, depending on your evaporation rate.

Boil for 75 minutes, following the hops schedule

Vi kogte i 90 minutter.

Inspiration fra:

<https://beercalc.org/?t=151511>

Lagerøl side 203 ser ud til at være samme opskrift som

[https://www.weyermann.de/downloads/pdf/rezepte/Weyermann%C2%](https://www.weyermann.de/downloads/pdf/rezepte/Weyermann%C2%AE_Bohemian_Pilsner_Infusion_english.pdf)

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Den nøgne øl side 247

Ingen Carabohemian (som ser ud til at være det mest rigtige) i butikken. CaraMunich II siges at kunne bruges istedet. Men der ser ud til at mangle noget Toffee. Cara Ruby tilsat for Toffee.

Cara mængden er til den høje side. Kompenserer forhåbentlig for lidt dekortion.

Vi glemte at sætte malt røret i, så det hele måtte skilles ad lige efter vi havde tilsat Pre-decortion og rensten af malt og vand.

Pumpen satte ud (den blev stoppet til pga. vores brøler). Hånd cirkuleret under mashout.

Mach vand 21L RO + 15L alimindeligt.

Sparge 9L RO + 11L alimindeligt.

7g sukker/L

10L fra lille spand

25L fra store spand

36 ½L flasker

ca. 17L i fade.

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