

CZECH PILSNER (All Grain)

Official NORTHERN BREWER Instructional Document

If we had to pick just one style that embodies everything a beer should be, Czech Pilsner might be it: this lager showcases both malt and hops but allows some expression of yeast character; mellow enough to drink a few half-liters but technical enough to demand care in brewing. Clear, deep golden color, foamy white head, medium-full body with caramelly malt and spicy hop character, firm bitterness giving way to a soft finish.

OG 1.047 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 4 week secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9.5 lbs. Bohemian Pilsner Malt
- 0.25 lbs. Weyermann CaraHell

BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)
- 1 oz Saaz (30 min)
- 1 oz Saaz (15 min)

YEAST

- If you chose dry yeast:
SAFLAGER S-23.
Optimum temperature: 50-57°F
- If you chose liquid yeast:
WYEAST #2278 CZECH PILS.
Optimum temperature: 48-58°F

MASH SCHEDULE: OPTION A

TRADITIONAL MULTI STEP

- Protein Rest: 122° F for 20 minutes
- Beta Sacch' Rest: 149° F for 30 minutes
- Alpha Sacch' Rest: 158 F for 30 minutes
- Mashout: 170° F for 10 minutes

MASH SCHEDULE: OPTION B

SINGLE INFUSION

- Sacch' Rest: 151° F for 60 minutes
- Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)
- 1 oz Saaz (30 min)
- 1 oz Saaz (15 min)

YEAST

- If you chose dry yeast:
SAFLAGER S-23.
Optimum temperature: 50-57°F
- If you chose liquid yeast:
WYEAST #2278 CZECH PILS.
Optimum temperature: 48-58°F