



Czech Pilsner

Documento oficial de Caribbean Brewing

ALL GRAIN

The Czech Pilsner, or sometimes known as the Bohemian Pilsner, is light straw to golden color and crystal clear. Hops are very prevalent usually with a spicy bitterness and or a spicy floral flavor and aroma, notably one of the defining characteristics of

O.G: 1.047 READY: 2 MONTHS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 9.5 lbs. Weyermann Pilsner Malt
- 0.25 lbs. Weyermann Carahell

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

DRY YEAST (DEFAULT):

Saflager 34/70

Optimum temperature: 50–57°F

LIQUID YEAST OPTION:

Wyeast #2278 Czech Pils.

Optimum temperature: 48–58°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)