

BREWMART SERIES RECIPE KITS DOM: 71/23 13572

	CZECH PILSNER - UF	RQUELL BJCP 2015:	3B
	ALL-GRAIN METHOD (XXXXX) 4.8kg WY Bohemian Pilsner	VITAL BEER ST Batch Volume: 23 litres Boil Volume: 28 litres	Wyeast 2278 Bluestone - Pilsen MG Premium Lager LalBrew Diamond
	SPECIALTY MALTS 0.2kg WY Caramunich T1 0.2kg WY Carapils	Mash time: 60 mins @ 65°C Boil time: 60 mins	\$-23
Ø	-	ring hops) our hops)	
⊕,	OTHER ADDITIONS Vhirlfloc tablet @ 10 (Boil)	SUGGESTED YEAST Wyeast 2278 – Cze Bluestone - Pilsen LalBrew Diamond I SafLager S-23 Morgans Premium	ech Pils Lager

BREWDAY RECORD KEEPING

Date Brewed:
Vol into Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Yeast strain used:



MYRATING:

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Tasting date:

Appearance:

Aroma:

Taste:

Overall:



Batch volume: 231 Pre-boil volume: 281

Mash temp: 65°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G. : 1.046 Estimated F.G. : 1.014 Estimated ABV : 4.2%

SRM : 5.7 IBUs : 40

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: Rich, characterful, pale Czech lager, with considerable malt and hop character and long, rounded finish. Complex yet well-balanced and refreshing. The malt flavours are complex for a Pilsner-type beer, and the bitterness is strong but clean and without harshness, which gives a rounded impression that enhances drinkability.

Aroma: Medium to medium-high bready-rich malt and medium-low to medium-high spicy, floral, or herbal hop bouquet. Light diacetyl, or very low fruity hop-dervued esters are acceptable, but need not be present.

Appearance: Gold to deep gold colour. Brilliant to very clear clarity. Dense, long-lasting, creamy white head.

Flavour: Rich, complex, bready maltiness combined with a pronounced yet soft and rounded bitterness and floral and spicy hop flavour. Bittnerness is prominent but never harsh. The long finish can be balanced towards hops or malt but is never aggressively tilted either way.

Mouthfeel: Medium body. Moderate to low carbonation.