



CZECH PILSNER - URQUELL



ALL-GRAIN METHOD (13572)

- 4.8kg WY Bohemian Pilsner



SPECIALTY MALTS

- 0.2kg WY Caramunich T1
- 0.2kg WY Carapils



SUGGESTED YEAST

Liquid:

- Wyeast 2278
Czech Pilsner

Dry:

- SafLager S-23
- Lallemend Diamond Lager
- MG Premium Lager



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | |
|------------|---|--------|------------------|
| ▪ 80g Saaz | @ | 60 min | (Bittering hops) |
| ▪ 20g Saaz | @ | 20 min | (Flavour hops) |



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

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

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

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-derived 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. Bitterness 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