Czech Pilsner #16 - Sep 26, 2026

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Czech Pilsner (V1) - 4.6%

Czech Premium Pale Lager
Brewer: Rob Hodgen

Type: All Grain

IBU	: 36 (Tinseth)
BU/GU	: 0.8
Color	: 4 SRM
Carbonation	: 2.6 CO2-vol
Pre-Boil Gravity	: 1.039
Original Gravity	: 1.046
Final Gravity	: 1.011

Fermentables (19 lb 8 oz)
18 lb - Floor-Malted Bohemian Pilsner Malt 2 °L (92.3%)
1 lb 8 oz - Carahell 10.2 °L (7.7%)

Hops (13.5 oz)
90 min - 5.5 oz - Saaz - 2.5% (25 IBU)
15 min - 4 oz - Saaz - 2.5% (8 IBU)
5 min - 4 oz - Saaz - 2.5% (3 IBU)

Miscellaneous
Mash - 0.3 g - Calcium Chloride (CaCl2)
Mash - 1.3 g - Gypsum (CaSO4)
Mash - 10 ml - Lactic Acid 88%
5 min - Boil - 1 items - Whirlfloc
Secondary - 1.44 g - Gelatin
^ Use 0.6grams for five gallons of beer. Dissolve gelatin into 60-120ml of hot water (95-104F) to dissolve and add to beer. Wait a few days and rack off.

Yeast
5 pkg - Fermentis SafLager West European Lager S-23

Cells
16 million cells / ml

Home 14G SS Bretech
Batch Size	: 12 gal
Boil Size	: 15.03 gal
Post-Boil Vol	: 12.78 gal
Mash Water	: 6.31 gal
Sparge Water	: 9.99 gal
Sparge Water Temp	: 170 °F
Boil Time	: 90 min
HLT Water	: 10.99 gal
Total Water	: 17.3 gal


4 SRM

Brewhouse Efficiency: 81.2%
Mash Efficiency: 83%

Mash Profile
High fermentability plus mash out
148 °F - 60 min - Temperature
Mash in with 6.31 gal @ 147.9 °F
167 °F - 10 min - Mash Out
Heat mash to 167 °F

Fermentation Profile
SafLager S-23
54 °F - 0 PSI - 5 days - Primary
55 °F (1 day ramp) - 0 PSI - 3 days - Diacety...
33 °F - 10 PSI - 14 days - Secondary

Water Profile
Reverse Osmosis Water (Pilsen (Light Lager))
Ca 7 Mg 0 Na 8 Cl 6 SO 12 HCO 16

SO/Cl ratio: 1.9
Mash pH: 5.21

Measurements

Mash pH: 5.4

Boil Volume: 15.75

Pre-Boil Gravity: 1.041

Post-Boil Kettle Volume: 14

Original Gravity: 1.045

Fermenter Top-Up:

Fermenter Volume:

Final Gravity: 1.010

Bottling Volume:

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Recipe Notes

The largest hurdle brewing this beer is achieving a clean fermentation free from diacetyl and off flavors, as such, ensure the following practices are followed:
- Pitch rate of 1 million cells/ml/*P into oxygenated wort is critical to ensure clean fermentation.
- Diacetyl rest should begin once 40-50% attenuation is reached (about 4-5 days) via a slow temperature rise (1 degree F every 12-hours) and maintained until signs of fermentation cease (e.g.: air lock stops bubbling, temperature between Tilt and theromwell begin to disagree*).
- Primary fermentation and diacetyl rest should take place without pressure; CO2 pressure during lagering (33F) only to avoid additional yeast stress.
- Ensuring at least 10ppm Calcium (Ca2+) for proper flocculation

Also see: https://wyeastlab.com/resource/professional-lager-brewing/

*The Tilt hydrometer's temperature reading shouldn't be trusted, instead, the long thermowell used for temperature control should be used as the reference temperature due to temperature stratification once active fermentation slows or stops.

BJCP style reference: 3B Czech Premium Pale Lager
- Appearance: gold and brilliantly clear. Dense and long-lasting white head.
- Flavor: rich and complex maltiness rounded out with floral and spicy hop flavor. Bitterness is prominent but never harsh. Light to moderate diacetyl are acceptable.
- Mouthfeel: medium body.

Batch Log

September 26, 2026	Brew Date
September 26, 2026	Fermentation Start
September 26, 2026 11:50 AM	Status: Brewing
September 26, 2026 11:45 PM	Status: Fermenting
September 26, 2026 11:45 PM	Pitched yeast and got OG of 1.045
September 27, 2026 12:43 PM	Activity starting in air lock
October 2, 2026 7:17 AM	Airlock activity slowing. Beginning to raise temps by half a degree every 12 hours
October 18, 2026 8:23 PM	Status: Conditioning
October 18, 2026	Bottling Date
November 6, 2026 10:10 PM	Status: Completed

Taste

5.0 / 5.0