

LOVE2BREW

CZECH PILSNER (ALL-GRAIN)



Czech Pilsners (also known as Bohemian Pilsners) are one of the most popular beer styles in the world. Introduced in 1842, Pilsner lager beers have become known for their incredibly refreshing and well-balanced taste. Our Czech Pilsner is a simple recipe with a complex malt character and distinct hop spice flavor due to the generous additions of Czech Saaz. When compared to German Pilsners, Czech Pils provide a slightly sweeter malt character which helps to tone down the hop bitterness. Since this style of brew is a lager it needs to ferment cold but the end result is a refreshing, clean, and delicious beer that can be enjoyed during anytime of the year with any type of beer drinker!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 4 Weeks Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.048
- 4.8% ABV (Estimated)
- IBUs: 39.9
- SRM: 3.3 (Straw)
- 90 Minute Boil

HOMEBREW KIT CONTENTS

- Malts & Specialty Grains
- 8.5 lbs. Bohemian Pilsner Malt
 - 12 oz. Carafoam
- Hops
- 1 oz. Czech Saaz (Bittering)
 - 2 oz. Czech Saaz (Flavoring)
 - 1 oz. Czech Saaz (Aroma)
 - 1 oz. Czech Saaz (Aroma)

- Yeast Choices:
- Saflager S-23
 - Pilsner Lager Yeast (WLP800)

- Other
- 5 oz. Priming Sugar

NOTE: This kit uses **Lager Yeast** which needs to ferment at ~50°F. Please see our love2learn article about proper lagering techniques.

MASH INGREDIENTS:

- 8.5 lbs. Bohemian Pilsner Malt
- 12 oz. Carafoam

MASH SCHEDULE:

Saccharification Rest: 151°F for 60 minutes

Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Czech Saaz (60 Minutes)
- 2 oz. Czech Saaz (30 Minutes)
- 1 oz. Czech Saaz (10 Minutes)
- 1 oz. Czech Saaz (5 Minutes)

NOTES:

- Due to the continental Pilsner malt used we recommend a 90 Minute boil to reduce DMS (Dimethyl sulfide) in your final product. Be sure to plan and calculate your water volumes accurately to account for water lost in the additional 30 minutes of boiling.

- Maintain a standard hop schedule beginning at 60 minutes. If you are doing a 90 minute boil wait until the 60 minute mark to add your first hop addition.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

Be sure to visit www.love2brew.com for new recipes and ingredients! In addition we feature new articles daily about brewing and our [love2learn](#) section which houses one of the largest homebrewing article collections in the world!