

# CZECH PILSNER (All Grain)

Official NORTHERN BREWER Instructional Document

If we had to pick just one style that embodies everything a beer should be, Czech Pilsner might be it: this lager showcases both malt and hops but allows some expression of yeast character; mellow enough to drink a few half-liters but technical enough to demand care in brewing. Clear, deep golden color, foamy white head, medium-full body with caramelly malt and spicy hop character, firm bitterness giving way to a soft finish.

## 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. German Pilsner Malt
- 0.25 lbs. Weyermann CaraHell

## BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)
- 1 oz Saaz (30 min)
- 1 oz Saaz (15 min)

## YEAST

- **DRY YEAST (DEFAULT):**  
Saflager S-23.  
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)

## 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

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Optimum temperature: 50-57°F

### LIQUID YEAST OPTION:

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