

TBS 005: Short & Shoddy | Czech Premium Pale Lager - 5.4%

Czech Premium Pale Lager

Author: Martin Keen

Type: All Grain

IBU : 40 (Tinseth)
BU/GU : 0.72
Colour : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048
Original Gravity : 1.056
Final Gravity : 1.015

Fermentables (1.39 kg)

1.392 kg - Pilsner Malt 3.3 EBC (100%)

Hops (33.1 g)

First Wort 30 - 7.7 g - Magnum - 11.3% (33 IBU)
10 min - 15.9 g - Saaz - 2.4% (6 IBU)
2 min - 9.5 g - Saaz - 2.4% (1 IBU)

Miscellaneous

Mash - 2.33 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.11 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.31 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

1.2 pkg - Wyeast Labs Czech Pilsner 2278

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 4.18 L
Sparge Water : 4.14 L
Boil Time : 30 min
Total Water : 8.32 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
72.9 °C - Strike Temp
66.7 °C - 30 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 47 Mg 2 Na 8 Cl 72 SO 25 HCO 17

SO/Cl ratio: 0.3
Mash pH: 5.39
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Water Profile: Ca 47 | Mg 2 | Na 8 | SO4 25 | Cl 74