

xBmt-20200720 Cold vs. Warm Storage Czech Lager - 4.9%

Czech Premium Pale Lager  
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Type: All Grain

IBU : 35 (Tinseth)  
BU/GU : 0.69  
Colour : 8 EBC  
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.039  
Original Gravity : 1.051  
Final Gravity : 1.014

Fermentables (1.29 kg)  
1.223 kg - Pilsner (2 Row) Ger 3.9 EBC (95.2%)  
62 g - Acid Malt 5.9 EBC (4.8%)

Hops (25.6 g)  
60 min - 3.1 g - Magnum - 12.5% (19 IBU)  
30 min - 7.5 g - Saaz - 3% (8 IBU)  
20 min - 7.5 g - Saaz - 3% (7 IBU)

Hop Stand  
10 min hopstand @ 80 °C  
10 min - 7.5 g - Saaz - 3% (1 IBU)

Miscellaneous  
Mash - 1.51 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.67 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast  
0.5 pkg - Imperial Yeast Urkel L28

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.85 L  
Sparge Water : 5.26 L  
Boil Time : 60 min  
Total Water : 9.11 L



8 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
Single Infusion, Medium Body, No Mash Out  
72.9 °C - Strike Temp  
66.7 °C - 60 min - Mash In

Fermentation Profile  
Imported  
19.4 °C - 4 days - Primary  
19.4 °C - 10 days - Secondary  
18.3 °C - 30 days - Conditioning

Water Profile  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
Ca 42 Mg 2 Na 3 Cl 40 SO 45 HCO 17

SO/Cl ratio: 1.1  
Mash pH: 5.17  
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 65 | Mg 0 | Na 0 | SO4 45 | Cl 40  
<http://brulosophy.com/2020/07/20/impact-storage-temperature-has-on-czech-pilsner-exbeeriment-results/>