

Homebrew Summer Czech Pils

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS



In honor of the third-annual Homebrew Summer. Connecting San Diego's professional and amateur brewers in a variety of fun and educational ways. In addition to publishing homebrew-scaled versions of local beers provided by the breweries that make them, we also facilitate the brewing of pro-am beers. The latter involves local homebrewers producing their ale and lager recipes at local breweries and brewpubs, then having their beers released to the public.

We partnered with homebrewer Matthew Smiley to brew his crisp Czech Pils! Check out the blog at www.sandiegobeer.news!!



A pilsner lager yeast from southern Czech Republic, this strain produces dry and crisp lagers with low diacetyl production.

TASTING NOTES:

Grassy | Grainy | Zappy

STATS	
ABV(%):	4.1
IBU(ppm):	21
OG/Plato:	1.040/10P
FG/Plato:	1.009/2.3P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)



One of the Q3 Seasonal Vault Releases. Use this strain when you need a lager sooner rather than later. Low sulfur production and medium flocculation characteristics.

TASTING NOTES:

Hay | Lemongrass | Crispy

STATS	
ABV(%):	4.1
IBU(ppm):	22.5
OG/Plato:	1.040/10P
FG/Plato:	1.009/2.4P
Gluten (ppm):	< 20

OG (original gravity)
FG (final gravity)

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YEAST:

WLP802 Czech Budejovice Lager Yeast
or WLP845 Fast Lager Yeast



MALT:

Pilsner Malt (225kg/93.5%)
Munich Malt (12.5kg/5.2%)
Melanoidin Malt (3kg/1.3%)



HOPS:

BOIL	WHIRLPOOL
Saaz (1.6kg/60min)	Saaz (3.0kg/60min)
Saaz (1kg/5min)	

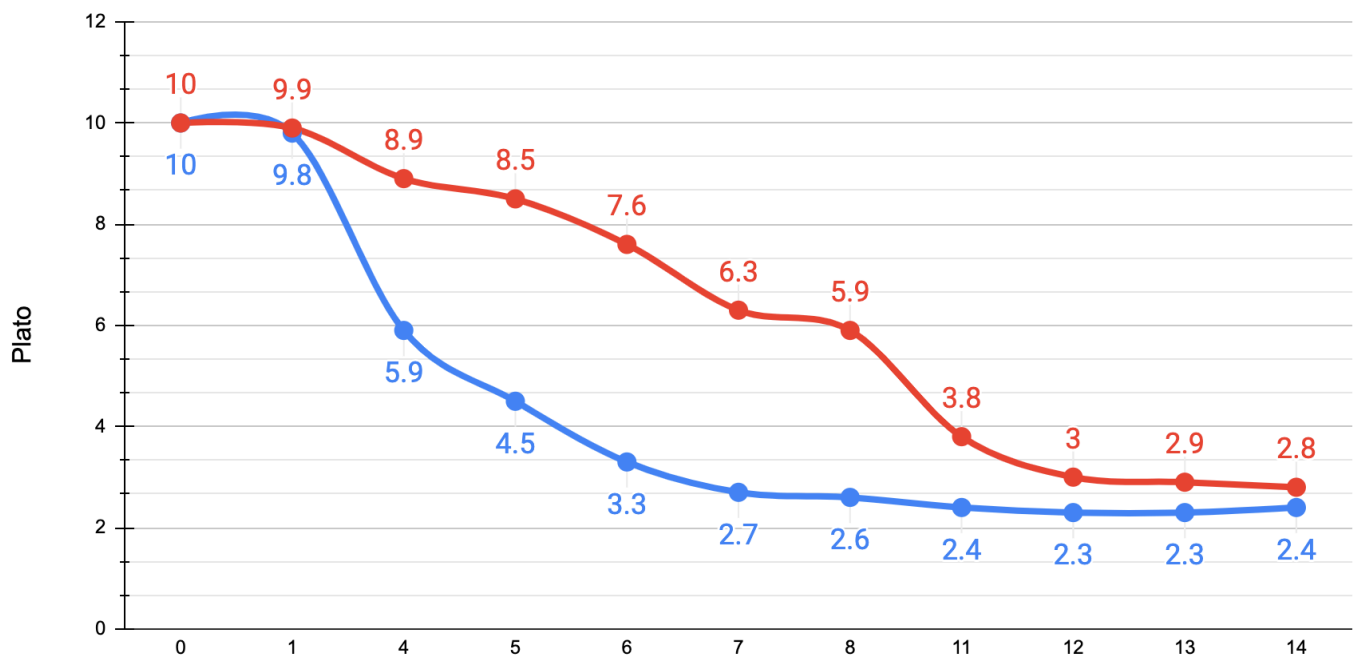


OTHER:

Clarity Ferm (190mL)
Brewzyme-D (150mL)
Servomyces (12g)

Gravity (Plato)

● WLP802 Czech Budejovice Lager Yeast ● WLP845 Fast Lager Yeast



	WLP802	WLP845
App. Attenuation (%):	77.4	76.4
Starting pH:	4.99	4.99
Final pH:	4.4	4.4
Ferm Temp (°C)	10	8
Ferm Temp (°F)	50	46