

CZECH PLZ!

What I learned brewing from Czech Masters

INTRO

Me: Annie Johnson

2013 AHA Homebrewer of the Year

2012 Pilsner Urquell MasterHomebrewer

Dir. PicoBrew - Brewmaster/Recipe R & D

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CZECH PLZ!

What we're discussing today – Czech pilsners

Brewing Philosophy – What makes a good brewer great

History

The Essentials

- Ingredients and Processes

Lessons learned

Thank you!



RBRR

**Research. Brew.
Rinse. Repeat...**

***That's what it's all
about!***





Czech Lager

Pivo = Beer

1. Pale lager
2. Premium lager
3. Amber lager
4. Dark lager

THE CZECH MASTERS

**Vaclav Berka - MasterBrewer
Pilsner Urquell**



**Votech Homolka - MasterBrewer
Kozel, Gambrinus, Radegast**



PILSNER URQUELL – FROM THE SOURCE



THE CAVES – BENCHMARK BEER



RECIPE

WATER

Almost mineral free and extremely soft.

Ideal for brewing a golden lager, highlighting the sweet malt flavor and giving it a smooth body.

pH 4.7 – 4.9



RECIPE

GRIST & HOPS

100% Pilsner Malt

Moravian malt or sub:
Weyermann Floor Malted
pilsner malt

Saaz - 4 additions

Zatec!



RECIPE

YEAST

1. WhiteLabs 800
Pilsner lager
2. WLP802 Czech
Budejovice
3. WYeast 2000 Budvar
4. WYeast 2001 Urquell
lager



Dregs don't exist. 😞

MASH: TRADITIONAL TRIPLE DECOCTION MASH – YOU’VE GOT TIME!

1. Water grist ratio is 2.2-2.6 qts per pound of grain
2. Dough-in 99F and 15 min rest.
3. Pull 1/3 mash and heat to 150F and rest for 15-20 mins.
4. Boil decoction for 15 mins. Avoid scorching – Go stir crazy – think oatmeal!
5. Add back to Mash raising temp to 125F - rest for 15-30 mins
6. Repeat steps 3 and 4 adding back to raise to 149F. Rest for 30 to 60 minutes
7. Repeat steps 3 and 4, adding back to raise to 170F. Rest for 10-15 minutes.
Mash-Out!

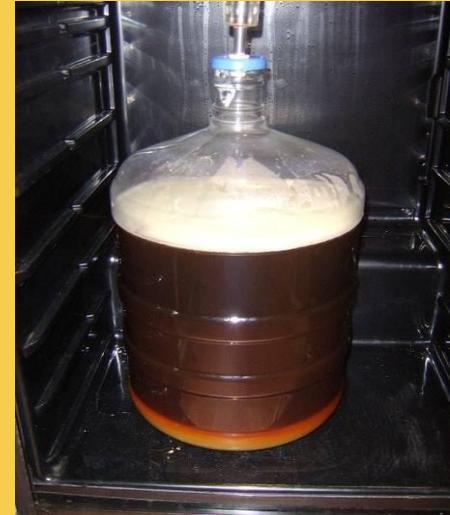
MASH

Traditional Triple Decoction mash.... Now wasn't that easy?! Yes, easy!



Don't panic - you can always do an infusion mash.

FERMENTATION



Cooler than most lagers which enhances the rich flavors of the malt.

Temps range between 47F and 50F and last 2-3 weeks. I like two'ish.

Patience isn't just a virtue, it's a miracle. Don't forget the D-rest!

RACKING/LAGERING

- Rack the pils after a 24-36 hour diacetyl rest.
- Condition the beer at lagering temps or near freezing for four to six weeks.
- Rack to serving keg and carbonate to 2.4 - 2.6 vols of carbonation.

Na zdraví!

...drink!



“THE BEST BEER IS THE ONE IN YOUR HAND!”

- Ruben Schneider – President of the MBAA who in 1958 helped establish the Brewing program at UC Davis.

FOUR THINGS:
CHALLENGE YOURSELF
READ, READ AND READ SOME MORE
DON'T DRINK WHEN YOU BREW... ;-)
BREWING INSPIRATIONS – HAVE SOME



CHEERS!

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Or come for a visit in
Seattle!

