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O.G. BUDWEISER
Czech Premium Pale Lager

OG: 1.056 **Color:** 3.7 SRM
FG: 1.014 **ABV:** ~5.4%
IBU: 39.8

Extract	Weight	Percent
Pilsner LME	7 lbs	77.8
Pilsner DME	1 lbs	11.1

Steeping Grains	Weight	Percent
CaraPils Malt	1 lb	11.1

Hops	Weight	IBU
Czech Saaz, 60 min	2 oz	24.7
Czech Saaz, 30 min	2 oz	12.6
Czech Saaz, 10 min	1 oz	2.5
Czech Saaz, 0 min	1 oz	0

Yeast

White Labs Pilsner Lager WLP800, Wyeast Urquell 2001, or Fermentis Saflager S-23

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines
bjcp.org

Category 3B - Czech Premium Pale Lager

First brewed in 1842, this style was the original clear, light-colored beer. This style is known as crisp, complex and well-rounded yet refreshing. Flavor profile includes rich maltiness combined with a pronounced yet soft and rounded bitterness and spicy flavor from Saaz hops. Very pale gold to deep burnished gold, brilliant to very clear, with a dense, long-lasting, creamy white head.

Vital Statistics:	OG: 1.044 – 1.056	SRM: 3.5 – 6
IBUs: 35 – 45	FG: 1.013 – 1.017	ABV: 4.2 – 5.4%

Commercial Examples: Pilsner Urquell, Krušovice Imperial 12°, Budweiser Budvar (Czechvar in the US), Czech Rebel, Staropramen, Gambrinus Pilsner, Zlaty Bazant Golden Pheasant, Dock Street Bohemian Pilsner

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
9 Lbs. German Pilsner Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 154°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
