



"Czech-Coast" Pils

West Coast Pilsner

SPECS

ABV: 4.96%

OG: 11.5 Plato

FG: 2.19 Plato

IBU: 36.5

SRM: 2.58

20 BBL VARIATION

854 lbs Tchecomalt Floor Malted Pils

67 lbs GWM Low Color Wheat

32lbs Castle Acide Malt

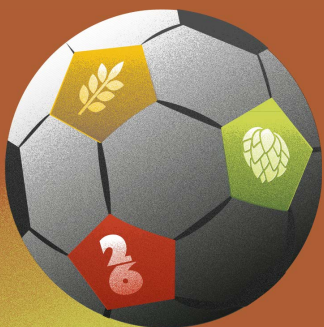
Centennial: 15.0 lbs

Amarillo: 31.0 lbs

El Dorado: 25.5 lbs

ABOUT THIS RECIPE

Inspired by Czech brewing tradition and the electric atmosphere of match day, this crisp pils is built for full tables, loud cheers, and back-to-back pours. Clean, refreshing, and endlessly drinkable, it's the kind of beer that keeps pace from kickoff to final whistle.



GRAIN BILL

90% Tchecomalt Floor Malted Pils

7% Great Western Malting Low Color Wheat

3% Castle Acide Malt

HOPS & KETTLE ADDITIONS

60 min - Centennial (4lbs/64oz)

10 min - Centennial (5.5lbs/88oz)

10 min - Amarillo (5.5lbs/88oz)

Whirlpool - Centennial (5.5lbs/88oz)

Whirlpool - Amarillo (5.5lbs/88oz)

Whirlpool - El Dorado (5.5lbs/88oz)

Dry Hop - Amarillo (20lbs/320oz)

Dry Hop - El Dorado (20lbs/320oz)

YEAST

Lallemand NovaLager (81% attenuation) @ 58 °F

CONDITIONING

OTHER
