

BeerCalc: Inges Frokostpilsner

Style: Czech Pilsner

Brewer: Svanemølle Bryghus

Vital Statistics

Volume	22 litres
OG	1045
Boil Volume	25 litres
Boil gravity	1039
Alcohol (ABV)	4.5 %
Colour	6 EBC (Pale yellow)
Bitterness	30 IBU
BU:GU	0.67
FG	1011



Fermentables

Pilsner Malt	3 EBC	3750 g
Vienna	7 EBC	300 g
Cara Pils	4 EBC	300 g
Flaked Oats	4 EBC	200 g
		4550 g

Mash schedule

Mash step	65 °C	60 min
Mash step	78 °C	20 min
Total grain weight for mash: 4550 g		

Hops

Saaz	2.2 %	100 g	90 min
Saaz	2.2 %	25 g	15 min

Misc Ingredients

Fermentation

Fermentation	SafLager S-23	13 °C	9 days
Fermentation	No yeast added	13 °C	25 days