

3B: CZECH PALE LAGER

5D: GERMAN PILSNER

3B: Czech Pale Lager

- Relatively new style added in the 2015 revision of the BJCP Guidelines
- Smooth, Hoppy, pale lager
- Color is mostly golden (Light to Deep gold)
- White Persistent head
- Generally good clarity
- Attenuation is generally lower than german pilsners
- Low mineral water
- More robust flavor profile VS German Pilsners

3B: Czech Pale lager Continued

- Commercially produced using decoction mashes, because Czech malt are slightly undermodified.
- Decoction mashing gives the beer its color and flavor through Maillard reactions
- Czech hops (predominately Saaz) are characteristic for this style
- Avoid adding sulfites, or additional minerals
- Clean lager yeast strain:
 - Wyeast 2633 (Oktoberfest Blend) , Wyeast 2124 (Bohemian Pilsner) White labs 833 (German Bock Lager), White Labs 800 (German Lager)
- Start fermentation cold, then let it free rise to lager temps (49-55F), then at the end give it a diacetyl rest if needed.

5B: German pilsner

- German brewing water ranges from soft to hard
- Color is light golden, generally the lightest color without the use of adjuncts
- Generally a brilliant clarity
- Highly attenuated, with a dry finish.
- Generally brewed with harder water, which accentuates hop bitterness
- Aftertaste should be hop-zesty, rather than hop-aromatic
- Generally brewed with a step infusion mash schedule
- Uses true noble german hops.

6A: Marzen

- Insanely drinkable, well balanced
- Clean fermentation (no esters)
- Dark gold to deep orange lager
- Complex and rich malt character, low hop aroma.
- Rich toasty, and bready german malt that lasts from aroma through the finish
- Soft to Medium body, no roast character
- Single infusion works best at the homebrew level