

B080: Böhmer

Bohemian Pilsner

Type: All Grain

Batch Size (fermenter): 114,00 l

Boil Size: 129,18 l

Boil Time: 90 min

End of Boil Volume: 121,68 l

Final Bottling Volume: 108,00 l

Fermentation: Lager, Two Stage

Taste Notes:

Date: 02-03-2013

Brewer: Erik Borg

Asst Brewer: Henning, Irene, Annette

Equipment: Eriks ny udstyr 108 l

Brewhouse Efficiency: 78,00 %

Est Mash Efficiency: 80,1 %

Taste Rating(out of 50): 35,0

Ingredients

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Amt	Name	Type	#	%/IBU
21,00 kg	Bohemian Pilsner (Weyermann) (3,5 EBC)	Grain	1	89,4 %
1,50 kg	Munich (M15) (15,0 EBC)	Grain	2	6,4 %
0,50 kg	Barley, Flaked (3,3 EBC)	Grain	3	2,1 %
0,50 kg	Carahell (Weyermann) (25,6 EBC)	Grain	4	2,1 %
100,0 g	Amarillo Gold [8,90 %] - Boil 60,0 min	Hop	5	20,1 IBUs
50,0 g	Magnum [14,50 %] - Boil 60,0 min	Hop	6	14,9 IBUs
50,0 g	Tettnang [3,80 %] - Boil 30,0 min	Hop	7	3,0 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	8	-
100,0 g	Saaz [2,00 %] - Boil 10,0 min	Hop	9	1,6 IBUs
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	10	-
100,0 g	Saaz [2,00 %] - Boil 1,0 min	Hop	11	0,2 IBUs
11,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	12	-
10,0 pkg	SafLager West European Lager (DCL/Fermentis #S-23, 11,5g) [23 ml]	Yeast	13	-
2,0 pkg	SafLager (DCL/Fermentis #W-34/70, 25g) [25 ml]	Yeast	14	-

Beer Profile

Est Original Gravity: 1,050 SG

Est Final Gravity: 1,010 SG

Estimated Alcohol by Vol: 5,2 %

Bitterness: 39,8 IBUs

Est Color: 7,6 EBC

Measured Original Gravity: 1,053 SG

Measured Final Gravity: 1,022 SG

Actual Alcohol by Vol: 4,1 %

Calories: 510,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 82,21 l

Sparge Temperature: 77,0 C

Adjust Temp for Equipment: FALSE

Total Grain Weight: 23,50 kg

Grain Temperature: 5,0 C

Tun Temperature: 20,0 C

Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 70,50 l of water at 72,6 C	65,0 C	60 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

Sparge Step: Fly sparge with 82,21 l water at 77,0 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg

Pressure/Weight: 0,90 bar

Keg/Bottling Temperature: 3,0 C

Fermentation: Lager, Two Stage

Volumes of CO2: 2,7

Carbonation Used: Keg with 0,90 bar

Age for: 40,00 days

Storage Temperature: 3,0 C

Notes

Remove from inventory foretaget

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