

Brewing Steps: B080: Böhmer

Bohemian Pilsner

Type: All Grain

Date: 02-03-2013

Batch Size (fermenter): 114,00 l

Brewer: Erik Borg

Boil Size: 129,18 l

Asst Brewer: Henning, Irene, Annette

Boil Time: 90 min

Equipment: Eriks ny udstyr 108 l

Final Bottling Volume: 108,00 l

Brewhouse Efficiency: 78,00

Fermentation: Lager, Two Stage

Taste Rating(out of 50): 35,0

Taste Notes:

Prepare for Brewing				
Clean and Prepare Brewing Equipment				
Total Water Needed: 152,71 l				
Mash or Steep Grains				
<u>Mash Ingredients</u>				
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 %
<u>Mash Steps</u>				
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	
Fly sparge with 82,21 l water at 77,0 C				
Boil Wort				
Add water to achieve boil volume of 129,18 l				
Estimated pre-boil gravity is 1,045 SG				
<u>Boil Ingredients</u>				
Amt	Name	Type	#	%/IBU
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	-
Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,050 SG				
Cool and Prepare Fermentation				

	Cool wort to fermentation temperature				
	Transfer wort to fermenter				
	Add water to achieve final volume of 114,00 l				
	Fermentation Ingredients				
	Amt	Name	Type	#	%/IBU
	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	-
	Measure Actual Original Gravity _____ (Target: 1,050 SG)				
	Measure Actual Batch Volume _____ (Target: 114,00 l)				
	Fermentation				
	02-03-2013 - Primary Fermentation (14,00 days at 12,0 C ending at 12,0 C)				
	16-03-2013 - Secondary Fermentation (6,00 days at 12,0 C ending at 19,0 C)				
	22-03-2013 - Tertiary Fermentation (7,00 days at 19,0 C ending at 5,0 C)				
	Dry Hop and Prepare for Bottling/Kegging				
	Measure Final Gravity: _____ (Estimate: 1,010 SG)				
	Date Bottled/Kegged: 29-03-2013 - Carbonation: Keg with 0,90 bar				
	Age beer for 40,00 days at 3,0 C				
	08-05-2013 - Drink and enjoy!				
	Notes				
	Remove from inventory foretaget				
	<i>Created with BeerSmith</i>				