

# B088: Böhmer

Bohemian Pilsner (2 B)

**Type:** All Grain  
**Batch Size:** 114,00 l  
**Boil Size:** 129,18 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 121,68 l  
**Final Bottling Vol:** 108,00 l  
**Fermentation:** Lager, Two Stage

**Date:** 30 Nov 2013  
**Brewer:** Erik Borg  
**Asst Brewer:** Henning, Irene, Annette  
**Equipment:** Eriks ny udstyr 108 l  
**Efficiency:** 78,00 %  
**Est Mash Efficiency:** 80,1 %  
**Taste Rating:** 35,0



## Taste Notes:

## Ingredients

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 %
120,0 g	Magnum [14,50 %] - Boil 60,0 min	Hop	5	35,7 IBUs
100,0 g	Saaz [2,90 %] - Boil 30,0 min	Hop	6	4,6 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	7	-
100,0 g	Saaz [2,90 %] - Boil 10,0 min	Hop	8	2,2 IBUs
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	9	-
100,0 g	Saaz [2,90 %] - Boil 1,0 min	Hop	10	0,3 IBUs
11,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	11	-
10,0 pkg	SafLager (DCL/Fermentis #W-34/70, 11,5g) [25 ml]	Yeast	12	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,050 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 5,0 %  
**Bitterness:** 42,7 IBUs  
**Est Color:** 7,6 EBC

**Measured Original Gravity:** 1,047 SG  
**Measured Final Gravity:** 1,010 SG  
**Actual Alcohol by Vol:** 4,8 %  
**Calories:** 436,7 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body  
**Sparge Water:** 82,21 l  
**Sparge Temperature:** 77,0 C  
**Adjust Temp for Equipment:** FALSE

**Total Grain Weight:** 23,50 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Mash PH:** 5,20

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 70,50 l of water at 69,8 C	64,4 C	75 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

**Sparge:** 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 lavet.