

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

Taste Notes:

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



Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 152,71 l

Mash or Steep Grains

Mash 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 %

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

- Fly sparge with 82,21 l water at 77,0 C
- Add water to achieve boil volume of 129,18 l
- Estimated pre-boil gravity is 1,045 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
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 g	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	11	-

- Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,050 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 114,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
10,0 pkg	SafLager (DCL/Fermentis #W-34/70, 11,5g) [25 ml]	Yeast	12	-

- Measure Actual Original Gravity _____ (Target: 1,050 SG)
- Measure Actual Batch Volume _____ (Target: 114,00 l)
- Add water if needed to achieve final volume of 114,00 l

Fermentation

- 30 Nov 2013 - Primary Fermentation (14,00 days at 12,0 C ending at 12,0 C)
- 14 Dec 2013 - Secondary Fermentation (6,00 days at 12,0 C ending at 19,0 C)
- 20 Dec 2013 - Tertiary Fermentation (21,00 days at 19,0 C ending at 5,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,012 SG)
- Date Bottled/Kegged: 10 Jan 2014 - Carbonation: Keg with 0,90 bar
- Age beer for 40,00 days at 3,0 C
- 19 Feb 2014 - Drink and enjoy!

Notes

Remove from inventory lavet.