

B106: Böhmer

Bohemian Pilsner (2 B)

Type: All Grain
Batch Size: 114,00 l
Boil Size: 131,60 l
Boil Time: 90 min
End of Boil Vol: 119,60 l
Final Bottling Vol: 108,00 l
Fermentation: Lager, Two Stage

Date: 07 Feb 2015
Brewer: Erik Borg
Asst Brewer: Henning, Irene, Annette
Equipment: Eriks ny udstyr 108 l
Efficiency: 78,00 %
Est Mash Efficiency: 78,7 %
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	Vienna Malt (Weyermann) (5,9 EBC)	Grain	2	6,4 %
0,50 kg	Barley, Flaked (3,3 EBC)	Grain	3	2,1 %
0,50 kg	Caramunich I (Weyermann) (90,0 EBC)	Grain	4	2,1 %
400,0 g	Saaz [3,00 %] - Boil 60,0 min	Hop	5	25,4 IBUs
120,0 g	Tettnang [3,80 %] - Boil 60,0 min	Hop	6	9,7 IBUs
100,0 g	Saaz [3,00 %] - Boil 30,0 min	Hop	7	4,9 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	8	-
100,0 g	Saaz [2,90 %] - Boil 10,0 min	Hop	9	2,2 IBUs
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	10	-
100,0 g	Saaz [2,90 %] - Boil 1,0 min	Hop	11	0,3 IBUs
11,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	12	-
2,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70, 66g) [50 ml]	Yeast	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,050 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 5,4 %
Bitterness: 42,4 IBUs
Est Color: 8,6 EBC

Measured Original Gravity: 1,051 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,4 %
Calories: 475,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body
Sparge Water: 79,63 l
Sparge Temperature: 77,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 23,50 kg
Grain Temperature: 18,0 C
Tun Temperature: 64,0 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	64,0 C	75 min
Mash Out	Heat to 77,0 C over 15 min	77,0 C	10 min

Sparge: Fly sparge with 79,63 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: 0,97 bar
Keg/Bottling Temperature: 3,0 C
Fermentation: Lager, Two Stage

Volumes of CO2: 2,8
Carbonation Used: Keg with 0,97 bar
Age for: 40,00 days
Storage Temperature: 3,0 C

Notes

Remove from inventory foretaget.

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