

# 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:

### Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 155,14 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	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 %

#### 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

- Fly sparge with 79,63 l water at 77,0 C
- Add water to achieve boil volume of 131,60 l
- Estimated pre-boil gravity is 1,044 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 119,60 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
2,0 pkg	Saflager Lager (DCL/Fermentis #W-34/70, 66g) [50 ml]	Yeast	13	-

- 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

- 07 Feb 2015 - Primary Fermentation (14,00 days at 10,0 C ending at 10,0 C)
- 21 Feb 2015 - Secondary Fermentation (2,00 days at 18,0 C ending at 18,0 C)
- 23 Feb 2015 - Tertiary Fermentation (5,00 days at 5,0 C ending at 5,0 C)

## Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,009 SG)
- Date Bottled/Kegged: 28 Feb 2015 - Carbonation: Keg with 0,97 bar
- Age beer for 40,00 days at 3,0 C
- 09 Apr 2015 - Drink and enjoy!

## Notes

Remove from inventory foretaget.

