

# B120: Böhmer

Bohemian Pilsner (2 B)

**Type:** All Grain

**Batch Size:** 118,00 l

**Boil Size:** 143,26 l

**Boil Time:** 90 min

**End of Boil Vol:** 123,76 l

**Final Bottling Vol:** 110,00 l

**Fermentation:** Lager, Two Stage

**Date:** 28 Nov 2015

**Brewer:** Erik Borg

**Asst Brewer:** Henning, Irene, Annette

**Equipment:** Eriks ny udstyr 108 l

**Efficiency:** 80,00 %

**Est Mash Efficiency:** 80,7 %

**Taste Rating:** 35,0



**Taste Notes:** Remove from inventory foretaget

## Ingredients

Amt	Name	Type	#	%/IBU
21,00 kg	Pilsner (Fuglsang) (3,6 EBC)	Grain	1	89,3 %
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 %
550,0 g	Saaz [3,07 %] - Boil 60,0 min	Hop	5	35,3 IBUs
100,0 g	Saaz [3,07 %] - Boil 30,0 min	Hop	6	4,9 IBUs
6,00 g	Eurogel (Boil 10,0 mins)	Fining	7	-
100,0 g	Saaz [3,07 %] - Boil 10,0 min	Hop	8	2,3 IBUs
24,00 g	Servomyces Mix (Boil 10,0 mins)	Other	9	-
100,0 g	Saaz [3,07 %] - Boil 1,0 min	Hop	10	0,3 IBUs
9,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	11	-
65,0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	12	-
1,0 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:** 1,010 SG

**Estimated Alcohol by Vol:** 5,2 %

**Bitterness:** 42,8 IBUs

**Est Color:** 8,5 EBC

**Measured Original Gravity:** 1,049 SG

**Measured Final Gravity:** 1,010 SG

**Actual Alcohol by Vol:** 5,1 %

**Calories:** 455,8 kcal/l

## Mash Profile

**Mash Name:** Single Infusion, Light Body

**Sparge Water:** 96,29 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 70,51 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 96,29 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

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