

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

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 166,80 l

Mash or Steep Grains

Mash 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 % |

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 |

- Fly sparge with 96,29 l water at 77,0 C
- Add water to achieve boil volume of 143,26 l
- Estimated pre-boil gravity is 1,041 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|---------|--|--------|----|-----------|
| 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 | - |

- Estimated Post Boil Vol: 123,76 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 118,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

| Amt | Name | Type | # | %/IBU |
|----------|--|-------|----|-------|
| 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 | - |

- Measure Actual Original Gravity _____ (Target: 1,050 SG)
- Measure Actual Batch Volume _____ (Target: 118,00 l)
- Add water if needed to achieve final volume of 118,00 l

Fermentation

- 28 Nov 2015 - Primary Fermentation (20,00 days at 10,0 C ending at 10,0 C)
- 18 Dec 2015 - Secondary Fermentation (2,00 days at 18,0 C ending at 18,0 C)
- 20 Dec 2015 - Tertiary Fermentation (5,00 days at 5,0 C ending at 5,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,010 SG)
- Date Bottled/Kegged: 25 Dec 2015 - Carbonation: Keg with 0,97 bar
- Age beer for 40,00 days at 3,0 C
- 03 Feb 2016 - Drink and enjoy!

Notes