

First Pilsner

Bohemian Pilsner (2 B)

Type: All Grain

Batch Size: 25.00 l

Boil Size: 31.54 l

Boil Time: 90 min

End of Boil Vol: 27.04 l

Final Bottling Vol: 24.00 l

Fermentation: Lager, Single Stage

Taste Notes:

Date: 25 Oct 2015

Brewer: Kristian H. Andersen

Asst Brewer:

Equipment: KHA's HERMS setup

Efficiency: 72.00 %

Est Mash Efficiency: 74.9 %

Taste Rating: 30.0



Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 40.55 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
5.00 kg	Pilsner (2 Row) Ger (3.9 EBC)	Grain	1	83.3 %
1.00 kg	Pale Malt (2 Row) Bel (5.9 EBC)	Grain	2	16.7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 21.16 l of water at 73.5 C	67.0 C	60 min
Mash Out	Heat to 75.6 C over 20 min	75.6 C	10 min

- Fly sparge with 19.39 l water at 75.6 C
- Add water to achieve boil volume of 31.54 l
- Estimated pre-boil gravity is 1.044 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
50.00 g	Saaz [3.70 %] - Boil 60.0 min	Hop	3	17.2 IBUs
60.00 g	Saaz [3.70 %] - Boil 40.0 min	Hop	4	18.1 IBUs
1.32 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	5	-
30.00 g	Saaz [3.70 %] - Boil 10.0 min	Hop	6	3.7 IBUs
30.00 g	Saaz [3.70 %] - Boil 0.0 min	Hop	7	0.0 IBUs

- Estimated Post Boil Vol: 27.04 l and Est Post Boil Gravity: 1.054 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
 Transfer wort to fermenter
 Add water if needed to achieve final volume of 25.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
2.0 pkg	SafLager West European Lager (DCL/Fermentis #S-23) [23.66 ml]	Yeast	8	-

- Measure Actual Original Gravity _____ (Target: 1.054 SG)
 Measure Actual Batch Volume _____ (Target: 25.00 l)
 Add water if needed to achieve final volume of 25.00 l

Fermentation

- 25 Oct 2015 - Primary Fermentation (14.00 days at 12.2 C ending at 12.2 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
 Date Bottled/Kegged: 08 Nov 2015 - Carbonation: Bottle with 160.44 g Corn Sugar

- Age beer for 30.00 days at 15.6 C
- 08 Dec 2015 - Drink and enjoy!

Notes