

# Pilsner#2

Bohemian Pilsner (2 B)

**Type:** All Grain  
**Batch Size:** 25.00 l  
**Boil Size:** 31.58 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 27.08 l  
**Final Bottling Vol:** 24.00 l  
**Fermentation:** Lager, Single Stage

## Taste Notes:

**Date:** 22 Oct 2016  
**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

- Create a yeast starter with 2.00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 40.59 l
- Mash Water Acid:

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

- Sparge Water Acid:
- Fly sparge with 19.43 l water at 75.6 C
- Add water to achieve boil volume of 31.58 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
50.00 g	Saaz [3.70 %] - Boil 40.0 min	Hop	4	15.1 IBUs
1.32 Items	Whirlfloc Tablet (Boil 10.0 mins)	Fining	5	-
30.00 g	Sterling [10.40 %] - Boil 10.0 min	Hop	6	10.5 IBUs
30.00 g	Sterling [10.40 %] - Boil 0.0 min	Hop	7	0.0 IBUs

- Estimated Post Boil Vol: 27.08 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

- 22 Oct 2016 - 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: 05 Nov 2016 - Carbonation: Bottle with 160.44 g Corn Sugar  
 Age beer for 30.00 days at 15.6 C  
 05 Dec 2016 - Drink and enjoy!

Notes