

Pilsen OC

Bohemian Pilsner (2 B)

Type: All Grain
Batch Size: 21,00 l
Boil Size: 25,86 l
Boil Time: 65 min
End of Boil Vol: 22,85 l
Final Bottling Vol: 20,00 l
Fermentation: Ale, Two Stage

Date: 23 Jan 2013
Brewer: Oficina da Cerveja
Asst Brewer:
Equipment: Equipamento 20 litros
Efficiency: 72,00 %
Est Mash Efficiency: 76,8 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 28,67 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	1	87,0 %
0,35 kg	Munich Malt (17,7 EBC)	Grain	2	7,6 %
0,25 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	3	5,4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 12,00 l of water at 75,7 C	65,6 C	75 min

- Fly sparge with 16,67 l water at 75,6 C
- Add water to achieve boil volume of 25,86 l
- Estimated pre-boil gravity is 1,041 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
30,00 g	Northern Brewer [8,50 %] - Boil 60,0 min	Hop	4	31,1 IBUs
30,00 g	Saaz [4,00 %] - Boil 10,0 min	Hop	5	5,3 IBUs

- Estimated Post Boil Vol: 22,85 l and Est Post Boil Gravity: 1,048 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 21,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Top (Brewferm #Top) [23,66 ml]	Yeast	6	-

- Measure Actual Original Gravity _____ (Target: 1,048 SG)
- Measure Actual Batch Volume _____ (Target: 21,00 l)
- Add water if needed to achieve final volume of 21,00 l

Fermentation

- 23 Jan 2013 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- 27 Jan 2013 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,011 SG)
- Date Bottled/Kegged: 06 Feb 2013 - Carbonation: Bottle with 107,04 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 08 Mar 2013 - Drink and enjoy!

Notes