

Loira 5 Litros'15

Bohemian Pilsner (2 B)

Type: All Grain
Batch Size: 5,00 l
Boil Size: 7,09 l
Boil Time: 60 min
End of Boil Vol: 5,20 l
Final Bottling Vol: 5,00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 13 Feb 2014
Brewer: Oficina da Cerveja
Asst Brewer:
Equipment: 5 Litros
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0



Prepare for Brewing

- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 7,77 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
1,00 kg	Pilsner (2 Row) Bel (3,9 EBC)	Grain	1	90,9 %
0,10 kg	Cara-Pils/Dextrine (3,9 EBC)	Grain	2	9,1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2,87 l of water at 70,6 C	64,4 C	75 min

- ☐ Fly sparge with 4,90 l water at 75,6 C
- ☐ Add water to achieve boil volume of 7,09 l
- ☐ Estimated pre-boil gravity is 1,034 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
8,00 g	Northern Brewer [8,50 %] - Boil 60,0 min	Hop	3	39,8 IBUs

- ☐ Estimated Post Boil Vol: 5,20 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 5,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Top (Brewferm #Top) [23,66 ml]	Yeast	4	-

- ☐ Measure Actual Original Gravity _____ (Target: 1,048 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 5,00 l)
- ☐ Add water if needed to achieve final volume of 5,00 l

Fermentation

- ☐ 13 Feb 2014 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- ☐ 17 Feb 2014 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1,010 SG)
- ☐ Date Bottled/Kegged: 27 Feb 2014 - Carbonation: Bottle with 26,76 g Table Sugar
- ☐ Age beer for 30,00 days at 18,3 C
- ☐ 29 Mar 2014 - Drink and enjoy!

Notes