

Colby's Bohemian Pilsner (variant) - 4.7%

German Pils

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Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.75
Colour : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.047
Final Gravity : 1.011

Fermentables (1.25 kg)

1.168 kg - Bohemian Pilsner Malt 3.5 EBC (93.4%)
^ The Malt Miller (UK) MAL-00-031
52 g - Carapils 4 EBC (4.2%)
^ The Malt Miller (UK) MAL-01-016
30 g - Acidulated Malt 5 EBC (2.4%)
^ The Malt Miller (UK) MAL-00-011

Hops (26.8 g)

60 min - 10 g - Saaz - 4.4% (23 IBU)
^ The Malt Miller (UK) HOP-06-000
15 min - 9.3 g - Saaz - 4.4% (11 IBU)
^ The Malt Miller (UK) HOP-06-000

Hop Stand

10 min hopstand @ 80 °C
10 min - 7.5 g - Saaz - 4.4% (1 IBU)

Yeast

0.4 pkg - White Labs Pilsner Lager WLP800

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.21 L
Post-Boil Vol : 5.96 L

Mash Water : 3.75 L
Sparge Water : 5.78 L
Boil Time : 75 min
Total Water : 9.53 L



7 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

22 Lager (Sulphur Rest)
12 °C - 3 days - Pitch @ 20 C, Crash to 12 C
18 °C (6 day ramp) - 3 days - Sulphur rest
5 °C - 5 days - Cold Crash
10 °C - 14 days - Carbonation
10 °C - 35 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 4.6 %, IBU = 31, OG = 1.047, FG = 1.012.

Pitch at 20 C then crash down to 12 C, I'd give it 3 days @12 C then ramp the temp up a few degree's a day, you want a few day's above 18 C to blow off any sulphur.