

## Czech lager - Bohemian Pilsener - 4.1%

### Czech Pale Lager

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Type: All Grain

IBU : 38 (Tinseth)  
 BU/GU : 0.83  
 Colour : 10 EBC  
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.035  
 Original Gravity : 1.045  
 Final Gravity : 1.014

### Fermentables (1.2 kg)

1.123 kg - Bohemian Pilsner Malt 3.5 EBC (93.6%)  
 ^ The Malt Miller (UK) MAL-00-031  
 56 g - Carapils 4 EBC (4.7%)  
 ^ Brouwstore (NL)  
 21 g - Crystal Medium 175 EBC (1.8%)  
 ^ The malt Miller (UK) MAL-01-035

### Hops (27.8 g)

60 min - 8.2 g - Saaz - 3.6% (15 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...  
 30 min - 9.8 g - Saaz - 3.6% (14 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...  
 15 min - 9.8 g - Saaz - 3.6% (9 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

### Miscellaneous

Mash - 2.52 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.11 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.34 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.7 pkg - Mangrove Jack's Bohemian Lager Yeas...  
 0.5 pkg - Fermentis Safale F2

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.6 L  
 Sparge Water : 5.43 L  
 Boil Time : 60 min  
 Total Water : 9.03 L



10 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 67.6 °C - Strike Temp  
 62 °C - 50 min - Temperature  
 69 °C - 40 min - Decoction  
 77 °C - 10 min - Decoction  
 77 °C - 10 min - Fly Sparge

### Fermentation Profile

20 Lager (Standard)  
 12 °C - 28 days - Primary  
 4 °C - 42 days - Secondary  
 4 °C - 14 days - Carbonation

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 47 Mg 2 Na 8 Cl 71 SO 25

SO/Cl ratio: 0.4

Mash pH: 5.4

Sparge pH: 6

### 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 = 4.9 %, IBU = 38.5, EBC = 18.9, OG = 1.049, FG = 1.012.

Safbrew F2 (bottling)