

BOHEMIAN PILSNER

BJCP 2015: 3B



ALL-GRAIN METHOD (13710)

4.5kg WY Bohemian Pilsner



VITAL BEER STATS

Batch Volume: 23 litres

Wyeast 2278

WLP800

Boil Volume: 28 litres

MG Premium Lager

S-23

Mash time: 60 mins @ 65°C

Boil time: 60 mins



SPECIALTY MALTS

0.45kg WY Carapils

0.3kg WY Vienna

0.1kg WY Acidulated Malt



HOPS

30g Saaz @ 60 (Bittering hops)

15g Saaz @ 15 (Flavour hops)

15g Saaz @ 5 (Aroma hops)



OTHER ADDITIONS

Whirlfloc tablet @ 10 (Boil)



SUGGESTED YEAST

Wyeast 2278 – Czech Pils

WLP800 – Pilsner

SafLager S-23

Morgans Premium Lager



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.048
Estimated F.G. : 1.012
Estimated ABV : 4.7%

SRM : 3.8
IBUs : 17

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: Rich, characterful, pale Czech lager, with considerable malt and hop character and long, rounded finish. Complex yet well-balanced and refreshing. The malt flavours are comple for a Pilsner-type beer, and the bitterness is strong but clean and without harshness, which gives a rounded impression that enhances drinkability.

Aroma: Medium to medium-high bready-rich malt and medium-low to medium-high spicy, floral, or herbal hop bouquet. Light diacetyl, or very low fruity hop-derived esters are acceptable, but need not be present.

Appearance: Gold to deep gold colour. Brilliant to very clear clarity. Dense, long-lasting, creamy white head.

Flavour: Rich, complex, bready maltiness combined with a pronounced yet soft and rounded bitterness and floral and spicy hop flavour. Bitterness is prominent but never harsh. The long finish can be balanced towards hops or malt but is never aggressively tilted either way.

Mouthfeel: Medium body. Moderate to low carbonation.