



## BOHEMIAN PILSNER



### ALL-GRAIN METHOD (13710)

- 4.5kg WY Bohemian Pilsner



### SPECIALTY MALTS

- 0.45kg WY Carapils
- 0.3kg WY Vienna Malt
- 0.1kg WY Acidulated Malt



### SUGGESTED YEAST

#### Liquid:

- Wyeast 2278  
Czech Pilsner

#### Dry:

- SafLager S-23
- MG Premium Lager



### HOPS

Note: Times refer to 'time remaining in boil'

- |            |   |        |                  |
|------------|---|--------|------------------|
| ▪ 30g Saaz | @ | 60 min | (Bittering hops) |
| ▪ 15g Saaz | @ | 15 min | (Flavour hops)   |
| ▪ 15g Saaz | @ | 5 min  | (Aroma hops)     |



### OTHER ADDITIONS

Note times refer to  
'time remaining in boil'

- Whirlfloc @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au),  
All Grain Recipes



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

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-derved 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.