

# » Brewing recipe for »Bohemian Lager« 10-litre Braumeister

## METHOD

### Mash programme

1	62 °C	Start mashing
2	62 °C	40 min
3	72 °C	30 min
4	78 °C	10 min
5	Boiling	80 min

### Hop addition

5g Hallertau hops	65 min before end of boil
3g Hallertau hops	40 min before end of boil
2g Hallertau hops	At end of boil
3g Cascade hops	At end of boil

### Original gravity

12 °P with 11 litres

### Fermentation

Fermentation temperature at around 12 °C

### Maturing

2–3 days at room temperature,  
followed by 3–4 weeks  
in the refrigerator at 5 °C

## INGREDIENTS

12l	Brewing water plus sparging water
1.6 kg	Bohemian Lager malt
0.5 kg	Carahell
0.3 kg	Wheat malt
10g	Hallertau hops (8 % alpha)
3g	Cascade hops (6 % alpha)
½ packet	Saflager S-23 yeast

## EVALUATION

### My comments

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### My evaluation



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Quantity, time and temperature specifications are recommendations without liability.