

» Brewing recipe for »Bohemian Lager« 200-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

100 g Hallertau hops	65 min before end of boil
60 g Hallertau hops	40 min before end of boil
60 g Hallertau hops	At end of boil
40 g Cascade hops	At end of boil

Original gravity

12 °P with 210 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

230 l	Brewing water plus sparging water
34.0 kg	Bohemian Lager malt
4.0 kg	Carahell
2.5 kg	Wheat malt
220 g	Hallertauer hops (8 % alpha)
40 g	Cascade hops (6 % alpha)
2 packets	Saflager S-23 yeast

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.