

# » Brewing recipe for »Bohemian Lager« 50-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

25 g Hallertau hops	65 min before end of boil
13 g Hallertau hops	40 min before end of boil
12 g Hallertau hops	At end of boil
12 g Cascade hops	At end of boil

### Original gravity

12 °P with 52 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

55 l	Brewing water plus sparging water
8.0 kg	Bohemian Lager malt
2.0 kg	Carahell
1.0 kg	Wheat malt
50 g	Hallertauer hops (8 % alpha)
12 g	Cascade hops (6 % alpha)
2 packets	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.