



You Will Need:

- Brew Kettle (7.5 Gallon or greater)
- Mash Tun with False Bottom (Or a mesh bag/basket for Brew-in-a-Bag Method)
- Large Stainless Steel or Plastic Spoon
- Hydrometer and Test Jar
- Thermometer
- Timer
- Ice or Wort Chiller
- Cleaner and Sanitizer
- Fermenting Bucket or Carboy
- Siphon/Tubing or Funnel
- Airlock

Brewmaster's Notes:

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 A 24-48 hour diacetyl rest at 65-68°F after primary fermentation is

 recommended. After the diacetyl rest, rack to secondary and lager at

 34-40°F for 6-12 weeks.

Recipe Name Bohemian Pilsner

Grain Bill:

- 10 lb Bohemian Pilsner Malt
- 8 oz CaraPils
- 2 oz Calcium Chloride Pellets (mash)

Recipe Target Numbers:

Target OG: 1.052
 Target FG: 1.010
 Target ABV: 5.5%
 IBUs: 43
 SRM: 3.6

Mash Temp: 150°
 Mash Time: 90 min
 Boil Time: 90 min

Hop Additions:

- 60 min 1.25oz Czech Saaz

Primary Ferm Temp: 50-52°
 Secondary Ferm Temp: 34-40 (Lager)°

Brewday Notes:

Date

Mash Temp and Time

Boil Time

Original Gravity

Final Gravity

Yeast Strain

Pitch Temp

Primary Fermentation Temp

Number of Days in Primary

Secondary Fermentation Temp

Number of Days in Secondary

ABV

SRM

IBUs

