



# Bohemian PILSNER



CUT THIS OUT FOR  
YOUR TAP HANDLE

## BOHEMIAN PILSNER

### SUGGESTED YEAST

White Labs: WLP830 German Lager  
Wyeast: 2124 Bohemian Lager  
Fermentis Dry: W-34/70 Bohemian



### ALL-GRAIN

11 lbs Pilsner



### SPECIALTY MALTS

8 oz Crystal 15°L

8 oz Carapils



### HOPS

2 oz Saaz - Boil 60 min

2 oz Saaz - Boil Last 10 min

2 oz Saaz - Boil Last 1 min



### OTHER ADDITIONS

Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT420

# BOHEMIAN PILSNER

## RECIPE TIPS

Bohemian Pilsner is a classic Czech Pilsner loaded with Saaz hops. For best results, try brewing this recipe with soft water, or use distilled water and build a low mineral profile. We recommend a mash temperature of 153°F. The suggested fermentation temperature is 50°F.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

BOHEMIAN PILSNER KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
[info@morebeer.com](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.054–58

ACTUAL O.G.

SRM: 5

IBU'S: 34

EST. ABV %: 5.4

ACTUAL ABV %:

DATE BREWED:

NOTES:

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BREWING CALCULATORS

[morebeer.com/calc](https://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!