

THE GLUTEN FREE BREWER'S RECIPE COLLECTION

Bohemian Pilsner – All Grain

Batch size – 20 litre Start of boil volume – 28 litres approx*

Original Gravity	Final Gravity	Alcohol content	Bitterness	Colour
1.046	1.012*	4.4%*	34 IBU*	8 SRM

INGREDIENTS:

2.2kg of Vienna Millet Malt
1.0kg of Biscuit Rice Malt
2kg of Pale Millet Malt
100g of Saaz hop pellets (3.5%AA)
3ml of liquid alpha amylase or 5g of dry alpha amylase

YEAST SUGGESTIONS:

Mangrove Jacks M84 Bohemian Lager Yeast

Use a minimum of 2 packets or a yeast starter.

FERMENTATION TEMP. SUGGESTION:

10-16 degrees Celsius

BREW IN A BAG PROCEDURE:

In your kettle bring 20 litres of water to the boil. Turn off the heat source, place brew bag in the pot and then add all of the crushed malt and grains. Stir all the grains continuously for 5 mins or until all grains are gelatinised. The grain bed will thicken to a thick porridge consistency.

Once this is complete add enough cool water to bring the mash temperature to 70°C (or the enzyme manufacturer's optimal conversion temperature) and the kettle volume to 28 litres*.

Add your enzymes and stir them in thoroughly. Maintain mash temperature for 120 minutes stirring occasionally. Once you have achieved adequate conversion of starches to sugars, remove brewing bag and grains and strain out the wort into your kettle (and yes you can give a gentle squeeze to remove a little more wort).

In your kettle mix the wort and bring to the boil. At this stage add any brewing salts that you may like to use and 40g of Saaz hop pellets.

45 minutes into the boil add any kettle finings, yeast nutrient and 30g of Saaz hop pellets.

50 minutes into the boil add 30g of Saaz hop pellets.

After a 60 minute boil turn off your heat source and cool the wort to 10°C or your desired fermentation temperature if it is different.

Transfer beer into a sterile fermenter, straining out the hop debris with your cleaned and sterilised brew bag, then aerate and pitch yeast.

Bottle or keg beer when the final gravity is consistent over 2 days.

* These figures are dependent on various conditions and boil off rates and may vary.