

# THE GLUTEN FREE BREWER'S RECIPE COLLECTION

## Bohemian Pilsner – Partial Mash

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

Original Gravity	Final Gravity	Alcohol content	Bitterness	Colour
1.045	1.012*	4.4%*	34 IBU*	7 SRM

### INGREDIENTS:

1.44kg of sorghum syrup  
360g or rice malt syrup  
800g of Vienna Millet Malt  
1.2kg of Biscuit Rice Malt  
100g of Saaz hop pellets (3.5%AA)  
2ml of liquid alpha amylase or 2g 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

### PARTIAL MASH PROCEDURE:

Bring 5 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. Stir all the grains continuously for 5 mins or until all grains are gelatinised. The grain bed will thicken to a thin 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).

Add your enzymes and stir them in thoroughly. Maintain mash temperature for 30 minutes stirring occasionally.

After 30 minutes, remove brewing bag and grains and strain out the wort into your kettle. Wash grains through with 1 litre of warm water to rinse the wort out (and yes you can give a gentle squeeze to remove a little more wort).

In your kettle mix the wort, sorghum syrup, rice malt syrup and enough water to make 28 litres\* 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.