



The Velvet Revolution Bohemian Pilsner (All Grain)

Like a revolution in your glass with your tongue ensconced in velvet, this classic Czech Bohemian pilsner will overthrow your senses with its lovely golden hue unraveling its crisp malty mouth feel and its decisive hop presence, which proceeds from a smooth but generous bitterness to the earthy and spicy graciousness of noble Czech Saaz hops. The Velvet Revolution Bohemian Pilsner is an authentic example of the classic Bohemian Pilsner style, which sits perfectly in your glass with a dazzling white head on a bright afternoon after a long day of revolution.

Just the Facts, Ma'am:

BJCP Style: 2B. Bohemian Pilsner
 Original Specific Gravity: 1.052 - 1.056
 Final Specific Gravity: 1.008 - 1.012
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 5.8%
 Color: 5 SRM (Gold, like the spoils of revolution!)
 International Bittering Units: 43
 Time to Awesome Drinkability: 8 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

9.5 lbs Pilsner Malt

Hops & Hop Addition Schedule:

3.5 oz Saaz Hops (Bittering, 60 Minutes)
 1¼ oz Saaz Hops (Flavor & Aroma, 5 Minutes)
 1¼ oz Saaz Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 2278 Czech Pils or Wyeast 2124 Bohemian Pils Yeast
 Or

Dry Yeast: Lallemand Diamond Lager Yeast (56° - 60°F)
 or Saflager S-23 Lager Yeast (56° - 60°F)
 or Omega LUTRA Dried Yeast (65° - 80°F)

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

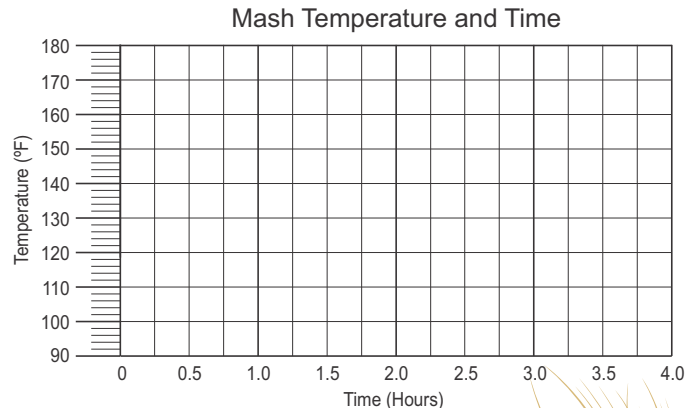
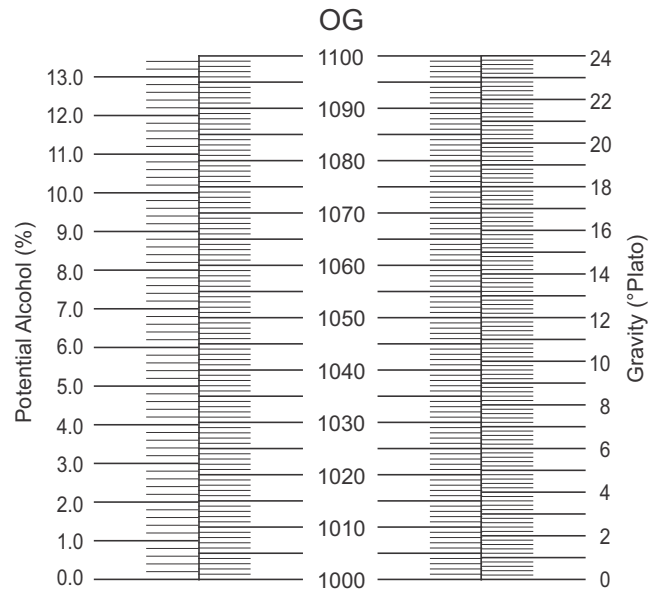
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 154°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)



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