

# Bohemian Pilsner

Source: Brewing Classic Styles

## Extract Recipe:

9 lbs Extra Light Liquid Malt Extract  
1 lb Dextrin Malt  
5.65 oz Czech Saaz Hops  
Wyeast 2001 (a starter is required)  
or Fermentis S-23 Yeast



- Heat 2-5 gallons of water to 165F
- Place grains in a steeping bag and steep at 160F to 165F for 30 minutes. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 minutes, then follow hopping schedule:
  - 1.65 oz. @ 60 min. (beginning of boil)
  - 2 oz. @ 30 min.
  - 1 oz. @ 10 min.
  - 1 oz. @ 0 min. (end of boil)
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 50F.
- After fermentation lager at 35F to 40F for 4 weeks.

## All Grain Recipe:

12 lbs German Pilsner Malt  
12 oz. Dextrin Malt  
5.65 oz Czech Saaz Hops  
Wyeast 2001 (a starter is required)  
or Fermentis S-23 Yeast

## Questions About This Recipe?

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Mash grain at 154 F for 1 hour. Sparge with 168F water until 6-6.5 gallons of wort are collected. Boil for one hour using the following hopping schedule:

1.65oz @ 60 min (beginning of boil)

2 oz at @ 30 min

1 oz at @ 10 min

1 oz at @ 0 min (end of boil)

Cool mixture by placing boiling pot in an ice bath or using a wort chiller. Add mixture to fermenter and bring total volume to 5 gallons by adding non-distilled bottled water or filtered tap water. Aerate wort and pitch yeast. Ferment at 50 F, then lager for 4 weeks.

