

Jade Pilsner

Bohemian Pilsner

Type: All Grain

Batch Size: 10.00 gal

Boil Size: 13.07 gal

Boil Time: 90 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 5/24/2010

Brewer: Alex Cando

Asst Brewer:

Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)

Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
17.00 lb	Pilsner (2 Row) Ger (2.0 SRM)	Grain	100.00 %
0.50 oz	Pacific Jade [13.30 %] (90 min) (First Wort Hop)	Hops	16.4 IBU
0.50 oz	Pacific Jade [13.30 %] (30 min)	Hops	7.6 IBU
0.50 oz	Pacific Jade [13.30 %] (15 min)	Hops	4.0 IBU
0.50 oz	Pacific Jade [13.30 %] (5 min)	Hops	2.5 IBU
0.50 oz	Pacific Jade [13.30 %] (0 min)	Hops	-
0.50 tsp	Yeast Nutrient (Boil 15.0 min)	Misc	
2.00 tsp	Irish Moss (Boil 15.0 min)	Misc	
20.00 gm	Gypsum (Calcium Sulfate) (Mash 60.0 min)	Misc	
1 Pkgs	SafLager West European Lager (DCL Yeast #S-23)	Yeast-Lager	

Beer Profile

Est Original Gravity: 1.044 SG

Est Final Gravity: 1.011 SG

Estimated Alcohol by Vol: 4.29 %

Bitterness: 30.4 IBU

Est Color: 3.5 SRM

Measured Original Gravity: 1.010 SG

Measured Final Gravity: 1.005 SG

Actual Alcohol by Vol: 0.65 %

Calories: 43 cal/pint

Color:



Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge

Sparge Water: 10.05 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 17.00 lb

Grain Temperature: 72.0 F

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Mash PH: 5.4 PH

Single Infusion, Light Body, Batch Sparge

Step Time	Name	Description	Step Temp
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75 min Mash In Add 21.25 qt of water at 161.4 F 150.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Kegged **Volumes of CO₂:** 2.4
(Forced CO₂)

Pressure/Weight: 13.7 PSI **Carbonation Used:** -

Keg/Bottling Temperature: 45.0 F **Age for:** 84.0 days

Storage Temperature: 34.0 F

Notes

Prove Fermentation @ 68 deg F
Drop to 54 deg F for primary
Diacetyl rest @ 68 deg F 36-48 hrs
Ramp from 54 deg F down to 34 deg F by a degree or two per day for secondary
& cold crash
Keg & Lager 2-4 Months

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