



WEYERMANN® Nr. 3 Bohemian Pilsner

Beer description

Through the exclusive use of Saazer hops this bright golden Pilsner achieves a light fruity and floral aroma. It's reminiscent of citrus fruits, lilac and geraniums, as well as a distinctive bitterness on the palate. Along side its refreshing carbonation this beer is presented with a fine malty body utilising the finest Weyermann® Floor-Malted Bohemian Pilsner Malt. The beer's dry bitterness in the aftertaste leaves you wanting your next glass. This beer goes perfectly with Bohemian garlic soup, grilled kielbasa with sauerkraut as well as braised goulash with napkin dumplings.




Beer style

Bohemian-style Pilsner is bottom-fermented, clear and straw-like to light amber in color, with dense, white head. It has a clear malt character with subtle bread notes that leaves a slightly sweet impression. The initial taste is malty, the finish hoppy.

Malt bill

Weyermann® <i>Floor-Malted Bohemian Pilsner Malt</i>	92.0 %
Weyermann® <i>CARAPILS®/CARAFOAM®</i>	5.0 %
Weyermann® <i>Acidulated Malt</i>	2.0 %
Weyermann® <i>CARABOHEMIAN®</i>	1.0 %

Brewing

Mash regime	Decoction (single-decoction mashing): Mash in at 63°C (145°F) and rest for 45 minutes, heat up to 68°C (154°F) and rest for 5 minutes, heat up to 72°C (162°F) and rest for 20 minutes, draw partial mash (1/3) and boil for 5 minutes, return the boiling part and mash out at 78°C (172°F).		
Beer parameters	Original gravity	1,047 SG	11,8 °P
	CO2-content	2,3 - 2,8 volumes	4,5 - 5,5 g/l
	Alcohol by volume	4.7 %	
Hop recommendation	Bitter Hop	Herkules	20 IBU at the beginning of boiling
	Aroma Hop	Saazer	10 IBU 5 min before end of boiling
	Aroma Hop	Saazer	10 IBU Whirlpool
Bitter units		40 IBU	

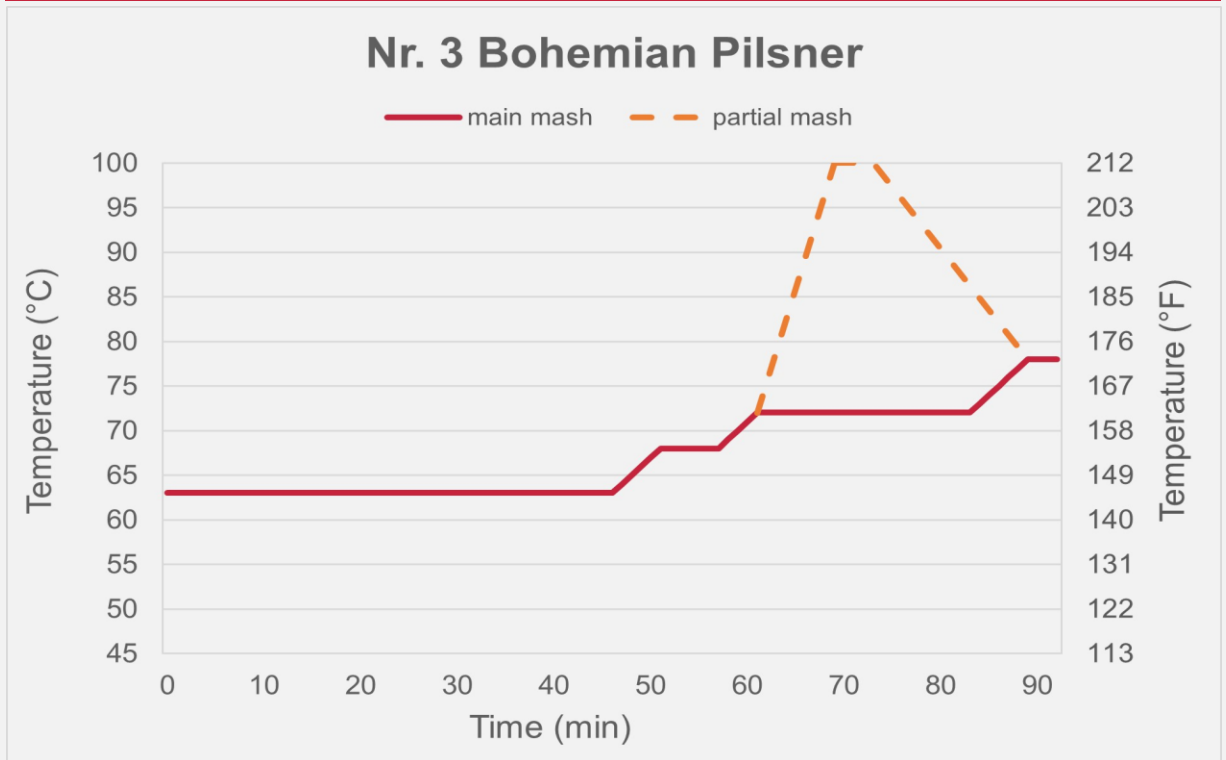


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Ingredients

Boiling time	60 minutes		
Special characteristics	no special addition		
Yeast recommendation	Fermentis SafLager™ W-34/70	bottom-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,2 - 4,6	

Mash regime



*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

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