



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, 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. Perfect for a dinner with bread, strips of meat or with grilled chicken.



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

Brewing

Mash regime	Decoction: 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 and boil for 5 minutes (100 °C (212 °F)), return the boiling part and mash out at 78 °C (172 °F)		
Beer parameters	Original gravity	1.043 SG	
	CO ₂ -content	2.3 - 2.8 %	volumes
	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



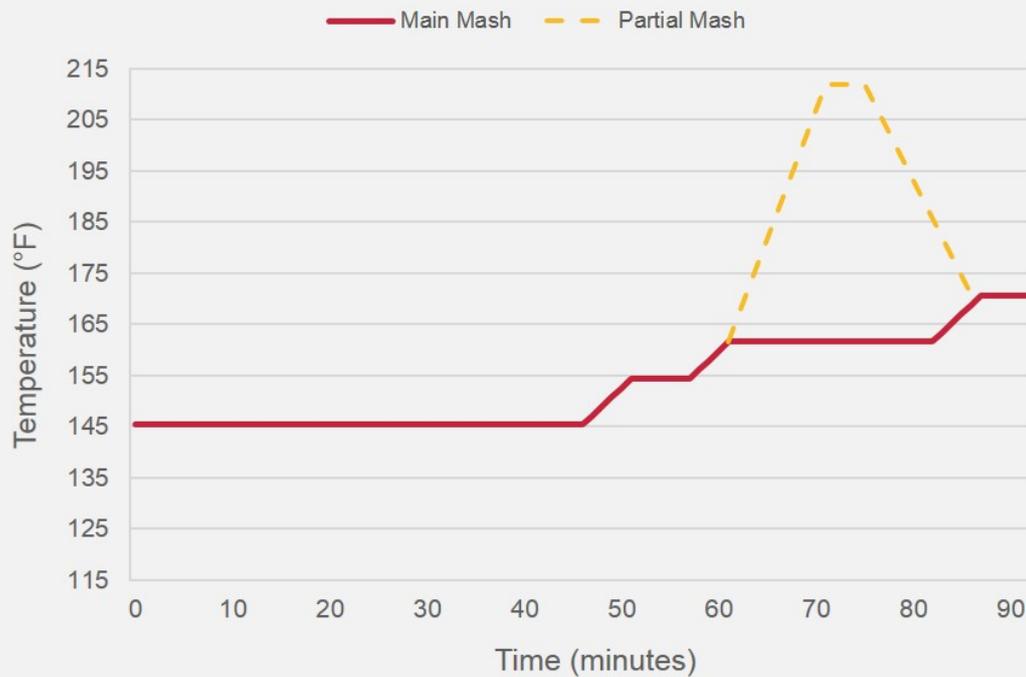
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WEYERMANN® SPECIALTY MALTS

Ingredients

Boiling time	60 minutes		
Special characteristics			
Yeast recommendation	Fermentis SafLager™ W-34/70	bottom-fermented	
pH-value	Mash	5,2 - 5,6	
	Starting wort	5,2	
	Finished beer	4,5	

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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