

# Stella Clone

Bohemian Pilsner

**Type:** All Grain

**Batch Size (fermenter):** 10.00 gal

**Boil Size:** 12.76 gal

**Boil Time:** 70 min

**End of Boil Volume** 11.44 gal

**Final Bottling Volume:** 10.00 gal

**Fermentation:** Lager, Three Stage

**Taste Notes:**

**Date:** 4/14/2013

**Brewer:**

**Asst Brewer:**

**Equipment:** Pot and Cooler (10 Gal/37.8 L) - All Grain

**Brewhouse Efficiency:** 72.00 %

**Est Mash Efficiency** 79.2 %

**Taste Rating(out of 50):** 30.0

## Ingredients

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Amt	Name	Type	#	%/IBU
10.00 gal	Antwerp, Belgium	Water	1	-
18 lbs	Pilsner (2 Row) Bel (2.0 SRM)	Grain	2	90.0 %
2 lbs	Corn, Flaked (1.3 SRM)	Grain	3	10.0 %
2.00 oz	Saaz [4.00 %] - Boil 60.0 min	Hop	4	14.4 IBUs
4.00 oz	Saaz [4.00 %] - Boil 20.0 min	Hop	5	15.8 IBUs
6.0 pkg	Lager Yeast (Brewferm #Y016) [50.28 ml]	Yeast	6	-

## Beer Profile

**Est Original Gravity:** 1.052 SG

**Est Final Gravity:** 1.008 SG

**Estimated Alcohol by Vol:** 5.9 %

**Bitterness:** 30.2 IBUs

**Est Color:** 3.5 SRM

**Measured Original Gravity:** 1.040 SG

**Measured Final Gravity:** 1.000 SG

**Actual Alcohol by Vol:** 5.2 %

**Calories:** 126.6 kcal/12oz

## Mash Profile

**Mash Name:** Single Infusion, Light Body, Batch Sparge

**Sparge Water:** 8.91 gal

**Sparge Temperature:** 168.0 F

**Adjust Temp for Equipment:** TRUE

**Total Grain Weight:** 20 lbs

**Grain Temperature:** 72.0 F

**Tun Temperature:** 72.0 F

**Mash PH:** 5.20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 28.20 qt of water at 161.3 F	148.0 F	75 min

**Sparge Step:** Batch sparge with 3 steps (Drain mash tun, , 4.52gal, 4.52gal) of 168.0 F water

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

## Carbonation and Storage

**Carbonation Type:** Keg

**Pressure/Weight:** 12.54 PSI

**Keg/Bottling Temperature:** 45.0 F

**Fermentation:** Lager, Three Stage

**Volumes of CO2:** 2.3

**Carbonation Used:** Keg with 12.54 PSI

**Age for:** 30.00 days

**Storage Temperature:** 60.0 F

## Notes

Pitched 2 1/2 quarts yeast start per 5 gallon at 80-82 degrees

Primary in carboys at 58 degrees - no activity for 4 days

5th day 9/13/2013 - krausen forming - bubble in airlock

Possible problems - didn't let wort come down to 55-60

5:00 pm - Wort temp stuck at 82 degrees - added bag of ice to bring down temperature quicker - Unsure of wort temperature at time of pitch.

Made a starter from dry yeast - don't do that.

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