

#32 Bohemian Pilsner

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **4.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (79.5%)	81 %	4
Grain	Monachijski I	0.5 kg (8.8%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.5%)	75 %	30
Grain	Zakwaszający	0.15 kg (2.7%)	78 %	4
Grain	Dekstrynowy viking	0.2 kg (3.5%)	78 %	6
Grain	Viking melanoidynowy	0.11 kg (1.9%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	45 g	90 min	8 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

Notes

- 1/2 prefermentowana Danstarami w 13-14 st
1/2 prefermentowana MJ w 9-11 stopniach
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