

Bohemian Pils v.3

- Gravity **11.3 BLG**
- ABV ---
- IBU **48**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **38.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (81.3%)	81 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (18.8%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	10.6 %
Aroma (end of boil)	Premiant	10 g	10 min	8 %
Aroma (end of boil)	Premiant	15 g	5 min	8 %
Aroma (end of boil)	Premiant	25 g	0 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis