

# KS Bohemian Pilsener

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- Gravity **15.7 BLG**
- ABV ---
- IBU **12**
- SRM **6.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Weyermann - Pilsner Malt   | 4 kg (72.7%)  | 81 %   | 5   |
| Grain | Strzegom Monachijski typ I | 1 kg (18.2%)  | 79 %   | 16  |
| Grain | Caramunich Malt            | 0.5 kg (9.1%) | 71.7 % | 110 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (USA)            | 30 g   | 60 min | 3.75 %     |
| Whirlpool           | Saaz (Czech Republic) | 20 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 1 min  | 4.5 %      |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-04 | Lager | Dry  | 10 g   | Safale     |