

Pils bochemski 3 Baryłki

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Briess - Carapils Malt	0.5 kg (9.1%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	0 g	75 min	8 %
Boil	Marynka	20 g	60 min	8 %
Boil	Marynka	10 g	30 min	8 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	5 min	3.5 %

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min