

Pils Bohemski

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **41**
- SRM **3.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **53 C**, Time **0 min**
- Temp **62.1 C**, Time **15 min**
- Temp **72.1 C**, Time **15 min**
- Temp **100.1 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72.2 C**, Time **10 min**
- Temp **100.2 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **0 min** at **53C**
- Keep mash **20 min** at **62C**
- Keep mash **15 min** at **62.1C**
- Keep mash **50 min** at **72C**
- Keep mash **15 min** at **72.1C**
- Keep mash **10 min** at **72.2C**
- Keep mash **15 min** at **76C**
- Keep mash **10 min** at **100.1C**
- Keep mash **20 min** at **100.2C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (87.5%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (12.5%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 9.5 % |
| Boil | Marynka | 15 g | 30 min | 9.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 25 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 5 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |