

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