

# Pilzner Bohemski

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- Gravity **13.5 BLG**
- ABV ---
- IBU **45**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.6 kg (74.2%)	80.5 %	2
Grain	Munich Malt	1.2 kg (19.4%)	80 %	15
Grain	Briess - Carapils Malt	0.3 kg (4.8%)	78 %	4
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	15 g	70 min	17.3 %
Boil	Herkules	10 g	50 min	17.3 %
Boil	Saaz (Czech Republic)	10 g	20 min	4 %
Boil	Saaz (Czech Republic)	20 g	10 min	4 %
Boil	Saaz (Czech Republic)	30 g	0 min	4 %
Whirlpool	Saaz (Czech Republic)	40 g	90 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	7 g	Boil	15 min