

# Bohemian pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (74.2%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (14.8%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (8.9%)	78 %	4
Grain	Słód zakwaszający	0.07 kg (2.1%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	11 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	4 %
Dry Hop	Lublin (Lubelski)	15 g	1 day(s)	4 %
5 dni przed rozlewem				

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	13 g	Gozdawa

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Burzliwa 10-14 dni 10-12 st C  
Cicha 14-21dni. 10-12 st C  
Wysładzanie ok 6 l 75stC  
*Nov 5, 2020, 11:47 AM*