Bohemian Pilsener

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.9 kg *(93.5%)*	80.5 %	4
Grain	Barley, Flaked	0.2 kg *(6.5%)*	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Boil	Tettnang	30 g	30 min	3.8 %
Boil	Tettnang	15 g	10 min	3.8 %
Boil	Tettnang	15 g	0 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11 g	Mangrove Jack's

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