

## Pils bohemski

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **53**
- SRM **4.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3.5 kg (81.4%) | 80.5 % | 4   |
| Grain | Pszeniczny             | 0.3 kg (7%)    | 85 %   | 4   |
| Grain | Weyermann - Carapils   | 0.25 kg (5.8%) | 78 %   | 4   |
| Grain | Carahell               | 0.25 kg (5.8%) | 77 %   | 26  |

### Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Iunga                 | 20 g   | 60 min   | 11 %       |
| Boil                | Saaz (Czech Republic) | 50 g   | 15 min   | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 1 min    | 4.5 %      |
| Whirlpool           | Saaz (Czech Republic) | 50 g   | 30 min   | 4.5 %      |
| Dry Hop             | Saaz (Czech Republic) | 50 g   | 2 day(s) | 4.5 %      |