Bohemski Pilzner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **58.1C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg *(87.8%)*	82 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg *(2%)*	80 %	6
Grain	Castlemalting - Cara Clair	0.5 kg *(10.2%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Whirlpool	Saaz (Czech Republic)	15 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Gozdawa Czech Pils	Lager	Dry	10 g	---