Bohemian Pilsner

- Gravity **13 BLG**
- ABV **---**
- IBU **39**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **40 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **58C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg *(87.8%)*	81 %	4
Grain	Briess - Carapils Malt	0.5 kg *(10.2%)*	74 %	3
Grain	Acid Malt	0.1 kg *(2%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10.5 %
Boil	Saaz (Czech Republic)	40 g	25 min	3.6 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2000 - Budvar Lager	Lager	Liquid	1400 ml	Wyeast

Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min

Notes

- Zacieranie dekokcyjne jednowarowe. Przepis: http://www.wiki.piwo.org/Pilzner_Bohemski_(Wy%C5%82udzkie_Pe%C5%82ne),_Czes%C5%82aw_Dzie%C5%82ak_(Dagome) Zacieranie:
  - 53 st.C - 10 min
  - 63-62 st.C - 20 min
  dekokt 1/3 podgrzewam do 72 st.C - 10 min
  dekokt podgrzewam do wrzenia - 20 min
  - reszta cały czas w 63-62 st.C
  dekokt małymi porcjami wlewam do zacieru głównego
  - 73-71 st.C - 40 min
  - 78 st.C i filtracja Mech irlandzki uwodniony przez 2 h
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