Bohemian Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4.5**
- 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 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg *(69.8%)*	81 %	4
Grain	Strzegom Monachijski typ I	0.8 kg *(18.6%)*	79 %	16
Grain	Weyermann - Carapils	0.4 kg *(9.3%)*	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg *(2.3%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	70 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	70 ml	White Labs

Notes

- Woda żywiec do zacierania, kran do wysładzania. 2 ml kwasu do wody do zacierania (zmniejszono bo słód zakwaszający). 0.3 ml kwasu na 3-4 litry wody do wysładzania.
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