

## Bohemian Pilsner nr 3 BA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **5 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.3 kg (91.5%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (5.3%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (2.1%)	80 %	6
Grain	Weyermann - Carafoam	0.05 kg (1.1%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	13.2 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %
Whirlpool	Saaz (Czech Republic)	60 g	30 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	22 g	Fermentis
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