

## 130 Bohemian Pils

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **3.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (91.7%)	82 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (8.3%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	15 g	60 min	15.8 %
Boil	Hallertau	15 g	60 min	5.4 %
Boil	Hallertau	20 g	20 min	5.4 %
Boil	Saaz (Czech Republic)	15 g	1 min	4 %
Boil	Hallertau	15 g	1 min	5.4 %