

## #17 Bohemian Pils sh Magnat

- Gravity **12.9 BLG**
- ABV ---
- IBU **42**
- SRM **3.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	3.5 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	50 min	11 %
Boil	Magnat	10 g	30 min	11 %
Boil	Magnat	10 g	15 min	11 %
Boil	Magnat	10 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	500 ml	---

### Notes

- 24 Luty 2017

Przed gotowaniem 18,5L 9BLG  
Po gotowaniu 15L 13BLG

6 Marca 2017

Cicha przy 5BLG

2x 7,5L:

A: nic

B: + 200g mrożonych malin

Rozlew:

A: 10 Marca - +33g cukru + 200ml wody

B: 20 Marca + 48g cukru + 250ml wody dla CO2 2.4

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