

## #36 Bohemian Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **3.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.5 kg (9.1%) | 78 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 25 g   | 60 min | 8 %        |
| Boil                | Premiant              | 30 g   | 15 min | 8 %        |
| Boil                | Saaz (Czech Republic) | 30 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 70 g   | 0 min  | 4.5 %      |
| Whirlpool           | Saaz (Czech Republic) | 50 g   | 0 min  | 4.5 %      |

### Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 22 g   | Mangrove Jack's |