

# Bohemian Pils - prawie Cz. Dziełak

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **3.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **45 C**, Time **0 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **40 min** at **73C**
- Keep mash **0 min** at **75C**
- Keep mash **20 min** at **100C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	5.5 kg (83.3%)	80 %	4
Grain	Bestmalz Carmel Pils	1 kg (15.2%)	75 %	5
Grain	słód zakwaszający	0.1 kg (1.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	55 min	8.8 %
Boil	Marynka	30 g	30 min	8.8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile

## Notes

- "- sól do 16 litrów wody o temp. 45 st.C
    - 53 st.C - 15 min
    - 63-62 st.C - 20 mindekokt 1/3 podgrzewam do 72 st.C - 10 min
  - dekokt podgrzewam do wrzenia - 20 min
  - reszta cały czas w 63-62 st.C
  - dekokt małymi porcjami wlewam do zacieru głównego
    - 73-71 st.C - 40 min
    - 75 st.C i filtracja
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