

# Bohemian Pilsner

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **46**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	3 kg (71.4%)	80 %	4
Grain	Weyermann - Carapils	1 kg (23.8%)	78 %	4
Grain	Pszeniczny	0.2 kg (4.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	0 g	60 min	4.3 %
Boil	Tradition	32 g	60 min	7.1 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4.5 %
Whirlpool	Saaz (Czech Republic)	60 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1000 ml	Fermentum Mobile