

# Bohemian Pilsner

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **15 min**
- Temp **73 C**, Time **45 min**

## Mash step by step

- Heat up **6.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **73C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (88.5%)	80 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (11.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	6.5 %
Boil	Marynka	10 g	40 min	6.5 %
Boil	Saaz (Czech Republic)	5 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	1 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	16 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	6 g	Fermentis