

Bohemian Pilsner Trzy Baryłki

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **36.4 liter(s)**
- Total mash volume **44.9 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **36.4 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Carapils Malt | 0.47 kg (5.5%) | 74 % | 3 |
| Grain | Strzegom Pilzneński | 8 kg (94.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 1 g | 70 min | 1 % |
| Boil | Marynka | 25 g | 60 min | 8.4 % |
| Boil | Marynka | 25 g | 30 min | 8.4 % |
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 500 ml | Fermentum Mobile |