

Bohemian Pilsner

- Gravity **13 BLG**
- ABV ---
- IBU **39**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **40 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **58C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (87.8%)	81 %	4
Grain	Briess - Carapils Malt	0.5 kg (10.2%)	74 %	3
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10.5 %
Boil	Saaz (Czech Republic)	40 g	25 min	3.6 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2000 - Budvar Lager	Lager	Liquid	1400 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	15 min

Notes

- Zacieranie dekokcyjne jednowarowe. Przepis:
[http://www.wiki.piwo.org/Pilzner_Bohemeski_\(Wy%82udskie_Pe%82ne\),_Czes%82aw_Dzie%82ak_\(Dagome\)](http://www.wiki.piwo.org/Pilzner_Bohemeski_(Wy%82udskie_Pe%82ne),_Czes%82aw_Dzie%82ak_(Dagome)) Zacieranie:
 - 53 st.C - 10 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
 - 78 st.C i filtracja Mech irlandzki uwodniony przez 2 h*Dec 3, 2015, 10:47 PM*