

# Pils Bohem

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (56.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20.2%)	79 %	16
Grain	Jęczmień niesłodowany	1 kg (20.2%)	75 %	2
Grain	Strzegom Karmel 30	0.15 kg (3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	7.8 %
Boil	Magnum	7 g	70 min	11 %
Boil	Sybilla	7 g	30 min	5.7 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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w34/70	Lager	Slant	200 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	wirflock	0.95 g	Boil	10 min