

# Pils Bohemski

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- Gravity **13.1 BLG**
- ABV ---
- IBU **22**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **57.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **60.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **71.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.125 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **52.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **25 min**
- Temp **71 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **57.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **65C**
- Keep mash **45 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **44.7 liter(s)** of **76C** water or to achieve **71.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 11 kg (85.9%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (7.8%)   | 79 %  | 15  |
| Grain | CaramelPils Bestmalz       | 0.6 kg (4.7%) | 79 %  | 4   |
| Grain | zakwaszający Weyermann     | 0.2 kg (1.6%) | 79 %  | 5   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 52.4 g | 70 min | 6.6 %      |
| Boil                | Marynka               | 7.1 g  | 70 min | 10.5 %     |
| Boil                | Lubelski              | 20 g   | 30 min | 3.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 10 min | 4 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 2 min  | 4 %        |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 360 ml | Fermentis  |

### Notes

- Zbyt mało chmielu na goryczkę. Premiant z rocznika 2015 zawierał mało alfa kwasów  
*Jan 30, 2017, 10:30 AM*