

Pils Bohemski

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **3.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.5 kg (90%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

WLP800 - Pilsner Lager Yeast	Lager	Liquid	40 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	5 min

Notes

- Warkę rozlać do dwóch pojemników fermentacyjnych i do każdego dodać inny szczep drożdży:
 - Saflager W 34/70 - nawodnione
 - WLP800 - Pilsner Lager Yeast - starter 2.5 litra*Dec 9, 2021, 12:13 PM*
- Profil wody:
 - Ca 7
 - Mg 2
 - Na 2
 - SO4 5
 - Cl 9
 - HCO3 15*Dec 9, 2021, 12:46 PM*