

## 124 Bohemian Pils

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 5 kg (90.9%)  | 82 %  | 4   |
| Grain | Bestmalz Carmel Pils | 0.5 kg (9.1%) | 75 %  | 5   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Hallertauer Taurus    | 20 g   | 60 min | 15.8 %     |
| Boil    | Hallertau             | 20 g   | 20 min | 5.4 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 1 min  | 4 %        |
| Boil    | Hallertau             | 15 g   | 1 min  | 5.4 %      |