

130 Bohemian Pils

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **33**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (91.7%) | 82 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (8.3%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertauer Taurus | 15 g | 60 min | 15.8 % |
| Boil | Hallertau | 15 g | 60 min | 5.4 % |
| 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 % |