

142 Bohemian Pils

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.5 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	25 g	60 min	15.8 %
Boil	Hallertau	20 g	20 min	5.4 %
Boil	Hallertau	20 g	1 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Budvar	Lager	Liquid	150 ml	---

Notes

- Odfermentowało 4,2
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