

#22 BOHEMIAN PILZNER

- Gravity **14.3 BLG**
- ABV ---
- IBU **26**
- SRM **15.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80%)	81 %	4
Grain	carabohemian	1 kg (16%)	80 %	200
Grain	Caramunich® typ I	0.25 kg (4%)	73 %	80

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis