

# Bohem

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **27**
- SRM **6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **60.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **42.3 liter(s)** of **76C** water or to achieve **60.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	8 kg (87%)	80 %	5
Grain	Fawcett - Dark Crystal	0.2 kg (2.2%)	71 %	300
Grain	Strzegom Monachijski typ II	1 kg (10.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %
Boil	Styrian Golding	25 g	10 min	3.6 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	1 min	4.5 %
Aroma (end of boil)	Styrian Golding	25 g	1 min	3.6 %