

# Bohemian Lager

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6.25 kg (75.8%)	80.5 %	2
Grain	Carahell	1.25 kg (15.2%)	77 %	26
Grain	Strzegom Wiedeński	0.75 kg (9.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	18.75 g	65 min	8 %
Boil	Premiant	12.5 g	40 min	8 %
Boil	Premiant	12.5 g	1 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	28.75 g	Fermentis