

Bohemian pils

- Gravity **12.9 BLG**
- ABV ---
- IBU **25**
- SRM **4.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2.6 kg (74.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (14.4%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (8.6%) | 78 % | 4 |
| Grain | Słód zakwaszający | 0.07 kg (2%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------------|--------------------------|--------|----------|------------|
| Boil | Iunga | 13 g | 60 min | 11 % |
| Aroma (end of boil) | Sybilla | 19.5 g | 5 min | 3.5 % |
| Dry Hop | Saaz (Czech Republic) | 25 g | 5 day(s) | 4.5 % |
| 5 dni przed rozlewem | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-------|-----|------|---------|
| Gozdawa - Czech Pilsner | Lager | Dry | 13 g | Gozdawa |
|-------------------------|-------|-----|------|---------|