

# Bohemian Pils

- Gravity **12.6 BLG**
- ABV ---
- IBU **37**
- SRM **6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (73.2%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (24.4%)	79 %	16
Grain	Zakwaszający	0.1 kg (2.4%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	60 min	6.6 %
Boil	Saaz (Czech Republic)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	125 ml	Wyeast Labs

## Notes

- TODO:  
Dokończyć sterownik temperatury do lodówki  
Testy lodówki z wiadrem z wodą  
Starter drożdżowy
- PLAN:  
Fermentacja w 10 st C zgodnie z oznaczeniem na drożdżach  
*Sep 24, 2016, 11:59 PM*