

## Bohemian Pils v.2

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- Gravity **11.2 BLG**
- ABV ---
- IBU **41**
- SRM **4.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **38.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (87.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	10.6 %
Aroma (end of boil)	Premiant	10 g	15 min	10 %
Aroma (end of boil)	Centennial	10 g	15 min	10.5 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Premiant	10 g	5 min	8 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Aroma (end of boil)	Premiant	30 g	0 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	40 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	pożywka	10 g	Boil	5 min
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