

# Bohemian Pils

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- Gravity **12 BLG**
- ABV ---
- IBU **46**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **35.4 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.6 kg (86.8%)	81 %	5
Grain	Briess - Carapils Malt	1 kg (13.2%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.8 %
Boil	Premiant	60 g	60 min	8.2 %
Aroma (end of boil)	Premiant	15 g	15 min	8.2 %
Aroma (end of boil)	Premiant	15 g	10 min	8.2 %
Aroma (end of boil)	Premiant	10 g	0 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis