

# bohemian pilsner

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (76.2%)	75 %	4
Grain	Weyermann - Carapils	1 kg (19%)	75 %	4
Grain	zakwaszający	0.25 kg (4.8%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	60 min	7.5 %
Boil	Hallertau	15 g	45 min	6.5 %
Boil	Hallertau	10 g	30 min	6.5 %
Whirlpool	Hallertau	10 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis