

Bohemian Pilsner Czech 26-08-2020r

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|--------------|--------|-----|
| Grain | Castlemalting - Cara Clair | 1.5 kg (24%) | 78 % | 8 |
| Grain | Weyermann - Bohemian Pilsner Malt | 4.5 kg (72%) | 81 % | 4 |
| Grain | BESTMALZ - Best Pilsen zakwaszający | 0.25 kg (4%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Tradition | 15 g | 60 min | 5.5 % |
| Boil | Tradition | 20 g | 40 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
| Boil | Hallertau Blanc | 10 g | 10 min | 11 % |
| Aroma (end of boil) | Tradition | 50 g | 0 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|-------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Slant | 180 ml | White Labs |