

Bohemian Pilsner viking premiant saaz

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **2 %**
- Size with trub loss **57.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **65.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **62 C**, Time **5 min**
- Temp **65 C**, Time **15 min**
- Temp **64 C**, Time **5 min**
- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **5 min** at **62C**
- Keep mash **5 min** at **64C**
- Keep mash **15 min** at **65C**
- Keep mash **15 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **65.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9 kg (81.8%)	82 %	4
Grain	Viking Munich Malt	1 kg (9.1%)	78 %	18
Grain	Viking Carabody Malt	1 kg (9.1%)	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	9.93 %
Aroma (end of boil)	Premiant	50 g	20 min	9.93 %
Whirlpool	Saaz (Czech Republic)	100 g	20 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 2124 Bohemian Lager	Lager	Slant	700 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	2 g	Boil	10 min
Water Agent	kwask fosforowy	9 g	Mash	70 min
Water Agent	chorek wapnia	5 g	Mash	70 min