

# Pils Bohemski

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **50 C**, Time **0 min**
- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pilzeński viking malt	5 kg (87.7%)	80 %	4
Grain	słód monachijski jasny	0.7 kg (12.3%)	78 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Saaz (Czech Republic)	30 g	25 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	5 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	---

## Notes

- Drozdze zadane w 18°C  
Fermentacja burzliwa ok 14dni 10°C  
Lagerowanie 20dni 0-2°C  
leżakowanie 2-4°C ok 4 miesiace  
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