

# Pils bohemski

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **53**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.5 kg (81.4%)	80.5 %	4
Grain	Pszeniczny	0.3 kg (7%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (5.8%)	78 %	4
Grain	Carahell	0.25 kg (5.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	1 min	4.5 %
Whirlpool	Saaz (Czech Republic)	50 g	30 min	4.5 %
Dry Hop	Saaz (Czech Republic)	50 g	2 day(s)	4.5 %