

## Pilsner Boo 2.0

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **69 C**, Time **30 min**
- Temp **75 C**, Time **20 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **69C**
- Keep mash **20 min** at **75C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (75%)	81 %	3
Grain	Weyermann - Carapils	1.5 kg (25%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	90 min	3.62 %
Boil	Saaz (Czech Republic)	30 g	45 min	3.62 %
Boil	Saaz (Czech Republic)	30 g	5 min	3.62 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	100 ml	Wyeast Labs

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Pure Brew Harris	10 g	Primary	14 day(s)