

Bohemian Pilsner Czech 22-03-2020r

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting - Cara Clair	1.62 kg (28.6%)	78 %	8
Grain	Weyermann - Bohemian Pilsner Malt	1.62 kg (28.6%)	81 %	4
Grain	BESTMALZ - Best Pilsen	2.16 kg (38.1%)	80.5 %	4
Grain	BESTMALZ - Best Pilsen zakwaszający	0.27 kg (4.8%)	80.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 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	Tradition	10 g	10 min	5.5 %

Aroma (end of boil)	Tradition	50 g	0 min	5.4 %
---------------------	-----------	------	-------	-------

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Slant	194.4 ml	White Labs