bohemian pilsner

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg *(76.2%)*	75 %	4
Grain	Weyermann - Carapils	1 kg *(19%)*	75 %	4
Grain	zakwaszający	0.25 kg *(4.8%)*	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	60 min	7.5 %
Boil	Hallertau	15 g	45 min	6.5 %
Boil	Hallertau	10 g	30 min	6.5 %
Whirlpool	Hallertau	10 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

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