

# Bakke Brygg Bohemian Pilsener

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.01 kg (84.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.59 kg (10%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (5.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23.59 g	60 min	11.5 %
Boil	Saaz (Czech Republic)	58.96 g	15 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	58.96 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	25.2 ml	Fermentum Mobile