

Bohemian Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4.5**
- 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 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (69.8%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (18.6%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.4 kg (9.3%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 70 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 25 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 50 g | 10 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------------|-------------|---------------|-------------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 70 ml | White Labs |