

# Bohemian pils `19

- Gravity **11.7 BLG**
- ABV ---
- IBU **36**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.3 kg (84.3%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Grain	Carahell	0.3 kg (5.9%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	10 %
Boil	Puławski	10 g	50 min	8.9 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min