

## #? Bohemian Pilsner 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **5.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (82.6%)	81 %	4
Grain	MepAle	0.4 kg (8.3%)	80 %	16
Grain	Carahell	0.1 kg (2%)	77 %	26
Grain	Dekstrynowy viking	0.1 kg (2%)	78 %	6
Grain	Viking melanoidynowy	0.25 kg (5.1%)	75 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	40 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

w34	Lager	Dry	11 g	Mangrove Jack's
-----	-------	-----	------	-----------------