

# Bohemian Pilsner

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **46**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 3 kg (71.4%)  | 80 %  | 4   |
| Grain | Weyermann - Carapils | 1 kg (23.8%)  | 78 %  | 4   |
| Grain | Pszeniczny           | 0.2 kg (4.8%) | 85 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 0 g    | 60 min | 4.3 %      |
| Boil                | Tradition             | 32 g   | 60 min | 7.1 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 10 min | 4.5 %      |
| Whirlpool           | Saaz (Czech Republic) | 60 g   | 30 min | 4.5 %      |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 1000 ml | Fermentum Mobile |