

# Bohemian Pilsner

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **15 min**
- Temp **73 C**, Time **45 min**

## Mash step by step

- Heat up **6.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **73C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2.3 kg (88.5%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.3 kg (11.5%) | 79 %  | 22  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 10 g   | 60 min | 6.5 %      |
| Boil                | Marynka               | 10 g   | 40 min | 6.5 %      |
| Boil                | Saaz (Czech Republic) | 5 g    | 15 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g   | 1 min  | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 16 g   | 5 min  | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 6 g    | Fermentis  |