

# Bohemian Pilsner Trzy Baryłki

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **36.4 liter(s)**
- Total mash volume **44.9 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **36.4 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **20 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Carapils Malt	0.47 kg (5.5%)	74 %	3
Grain	Strzegom Pilzneński	8 kg (94.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	1 g	70 min	1 %
Boil	Marynka	25 g	60 min	8.4 %
Boil	Marynka	25 g	30 min	8.4 %
Boil	Saaz (Czech Republic)	50 g	15 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	500 ml	Fermentum Mobile