

Bohemian Pilsner

- Gravity **13 BLG**
- ABV ---
- IBU **39**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **40 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **58C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pilzneński | 4.3 kg (87.8%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 0.5 kg (10.2%) | 74 % | 3 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10.5 % |
| Boil | Saaz (Czech Republic) | 40 g | 25 min | 3.6 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 0 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|--------|---------|------------|
| Wyeast 2000 - Budvar Lager | Lager | Liquid | 1400 ml | Wyeast |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 15 min |

Notes

- Zacieranie dekokcyjne jednowarowe. Przepis:
[http://www.wiki.piwo.org/Pilzner_Bohemy_\(Wy%82udzkie_Pe%82ne\),_Czes%82aw_Dzie%82ak_\(Dagome\)](http://www.wiki.piwo.org/Pilzner_Bohemy_(Wy%82udzkie_Pe%82ne),_Czes%82aw_Dzie%82ak_(Dagome)) Zacieranie:
 - 53 st.C - 10 min
 - 63-62 st.C - 20 mindekokt 1/3 podgrzewam do 72 st.C - 10 min
dekokt podgrzewam do wrzenia - 20 min
- reszta cały czas w 63-62 st.C
dekokt małymi porcjami wlewam do zacieru głównego
 - 73-71 st.C - 40 min
 - 78 st.C i filtracja Mech irlandzki uwodniony przez 2 h*Dec 3, 2015, 10:47 PM*