

# KS Bohemian Pilsener

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- Gravity **15.7 BLG**
- ABV ---
- IBU **12**
- SRM **6.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (72.7%)	81 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Caramunich Malt	0.5 kg (9.1%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	30 g	60 min	3.75 %
Whirlpool	Saaz (Czech Republic)	20 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Lager	Dry	10 g	Safale