

# Pils Bohemski

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **50 C**, Time **0 min**
- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | słód pilzeński viking malt | 5 kg (87.7%)   | 80 %  | 4   |
| Grain | słód monachijski jasny     | 0.7 kg (12.3%) | 78 %  | 16  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 20 g   | 60 min | 10 %       |
| Boil                | Marynka               | 20 g   | 30 min | 10 %       |
| Boil                | Saaz (Czech Republic) | 30 g   | 25 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 5 g    | 0 min  | 4.5 %      |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-189 | Lager | Dry  | 11.5 g | ---        |

## Notes

- Drozdze zadane w 18°C  
Fermentacja burzliwa ok 14dni 10°C  
Lagerowanie 20dni 0-2°C  
leżakowanie 2-4°C ok 4 miesiace  
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