

Bakke Brygg Bohemian Pilsener

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5.01 kg (84.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.59 kg (10%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (5.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|---------|--------|------------|
| Boil | Magnum | 23.59 g | 60 min | 11.5 % |
| Boil | Saaz (Czech Republic) | 58.96 g | 15 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 58.96 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 25.2 ml | Fermentum Mobile |