

# Bespoke Bohemian Lager

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **12.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Amber Malt	3 kg (100%)	80 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	25 min	4.5 %
Whirlpool	Saaz (Czech Republic)	10 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	5 g	Mangrove Jack's