

# Bohemian lager

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (78.3%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (8.7%)	79 %	22
Grain	Pszeniczny	1 kg (8.7%)	85 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (4.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	17 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Sladek	10 g	60 min	6 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %
Boil	Sladek	15 g	5 min	6 %