

# Bohemian pils

- Gravity **12.9 BLG**
- ABV ---
- IBU **25**
- SRM **4.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.6 kg (74.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (14.4%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (8.6%)	78 %	4
Grain	Słód zakwaszajacy	0.07 kg (2%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	11 %
Aroma (end of boil)	Sybilla	19.5 g	5 min	3.5 %
Dry Hop	Saaz (Czech Republic)	25 g	5 day(s)	4.5 %

5 dni przed rozlewem

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa - Czech Pilsner	Lager	Dry	13 g	Gozdawa
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