

# Bohemian pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **44 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **41.6 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **75 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **44 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22 g	15 min	10.5 %
Boil	Magnat	30 g	30 min	14.6 %
Boil	Saaz (Czech Republic)	50 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	2000 ml	Fermentum Mobile