

Bohemian Pils - prawie Cz. Dziełak

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **3.9**
- Style **Bohemian Pilsener**

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 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **45 C**, Time **0 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **40 min** at **73C**
- Keep mash **0 min** at **75C**
- Keep mash **20 min** at **100C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilznieński | 5.5 kg (83.3%) | 80 % | 4 |
| Grain | Bestmalz Carmel Pils | 1 kg (15.2%) | 75 % | 5 |
| Grain | słód zakwaszający | 0.1 kg (1.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 55 min | 8.8 % |
| Boil | Marynka | 30 g | 30 min | 8.8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 100 ml | Fermentum Mobile |

Notes

- "- sól do 16 litrów wody o temp. 45 st.C
 - 53 st.C - 15 min
 - 63-62 st.C - 20 mindekokt 1/3 podgrzewam do 72 st.C - 10 min
 - dekokt podgrzewam do wrzenia - 20 min
 - reszta cały czas w 63-62 st.C
 - dekokt małymi porcjami wlewam do zacieru głównego
 - 73-71 st.C - 40 min
 - 75 st.C i filtracja
- "
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