

bohemian pilsner

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (76.2%) | 75 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (19%) | 75 % | 4 |
| Grain | zakwaszający | 0.25 kg (4.8%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Hallertau | 25 g | 60 min | 7.5 % |
| Boil | Hallertau | 15 g | 45 min | 6.5 % |
| Boil | Hallertau | 10 g | 30 min | 6.5 % |
| Whirlpool | Hallertau | 10 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |