

## #? Bohemian Pilsner 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **5.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4 kg (82.6%)   | 81 %  | 4   |
| Grain | MepAle               | 0.4 kg (8.3%)  | 80 %  | 16  |
| Grain | Carahell             | 0.1 kg (2%)    | 77 %  | 26  |
| Grain | Dekstrynowy viking   | 0.1 kg (2%)    | 78 %  | 6   |
| Grain | Viking melanoidynowy | 0.25 kg (5.1%) | 75 %  | 60  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 18 g   | 60 min | 11 %       |
| Boil    | Saaz (Czech Republic) | 30 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 40 g   | 10 min | 4.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|     |       |     |      |                 |
|-----|-------|-----|------|-----------------|
| w34 | Lager | Dry | 11 g | Mangrove Jack's |
|-----|-------|-----|------|-----------------|