

# Bohemian Pilsner Czech 22-03-2020r

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **3.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount         | Yield  | EBC |
|-------|-------------------------------------|----------------|--------|-----|
| Grain | Castlemalting - Cara Clair          | 1.5 kg (28.6%) | 78 %   | 8   |
| Grain | Weyermann - Bohemian Pilsner Malt   | 1.5 kg (28.6%) | 81 %   | 4   |
| Grain | BESTMALZ - Best Pilsen              | 2 kg (38.1%)   | 80.5 % | 4   |
| Grain | BESTMALZ - Best Pilsen zakwaszający | 0.25 kg (4.8%) | 80.5 % | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Tradition             | 30 g   | 60 min | 5.5 %      |
| Boil    | Tradition             | 20 g   | 40 min | 5.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 10 min | 4.5 %      |
| Boil    | Tradition             | 10 g   | 10 min | 5.5 %      |

|                     |           |      |       |       |
|---------------------|-----------|------|-------|-------|
| Aroma (end of boil) | Tradition | 50 g | 0 min | 5.4 % |
|---------------------|-----------|------|-------|-------|

## Yeasts

| Name                                  | Type  | Form  | Amount | Laboratory |
|---------------------------------------|-------|-------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Slant | 180 ml | White Labs |