

Bohemian Pilsner Czech 26-08-2020r

- Gravity **12.9 BLG**
- ABV ---
- IBU **24**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

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

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|----------------|--------|-----|
| Grain | Viking Malt - Caramel Pale | 2 kg (29.9%) | 77 % | 8 |
| Grain | Weyermann - Bohemian Pilsner Malt | 4.2 kg (62.7%) | 81 % | 4 |
| Grain | BESTMALZ - Best Pilsen zakwaszający | 0.5 kg (7.5%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|---------|--------|------------|
| Boil | Tradition | 14 g | 60 min | 5.5 % |
| Boil | Tradition | 18.67 g | 40 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 28 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 18.67 g | 10 min | 4.5 % |
| Boil | Hallertau Blanc | 9.33 g | 10 min | 11 % |
| Aroma (end of boil) | Tradition | 46.67 g | 0 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------------|-------------|---------------|-------------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Slant | 168 ml | White Labs |