

Test BohPil

- Gravity **9.8 BLG**
- ABV ---
- IBU **39**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **120 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.2 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 **20 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-15.8 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.7 kg	81 %	4
Grain	Briess - Carapils Malt	0.5 kg	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	80 min	7.8 %
Boil	Saaz (Czech Republic)	25 g	15 min	3.6 %
Boil	Saaz (Czech Republic)	25 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Dry	11 g	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	mech irlandzki	4 g	Boil	15 min
--------	----------------	-----	------	--------