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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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