

## 124 Bohemian Pils

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (9.1%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	20 g	60 min	15.8 %
Boil	Hallertau	20 g	20 min	5.4 %
Boil	Saaz (Czech Republic)	15 g	1 min	4 %
Boil	Hallertau	15 g	1 min	5.4 %