

# Bohemian Pils

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **44**
- SRM **6.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (84.4%)	81 %	4
Grain	Carahell	0.5 kg (15.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	25 g	70 min	3 %
Boil	Chmiel Własna uprawa	20 g	30 min	8 %
Boil	Chmiel Własna uprawa	10 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	whirfloc	1 g	Boil	10 min