

# Bohemian Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (87.3%)	81 %	4
Grain	Caramel/Crystal Malt - 10L	0.6 kg (10.5%)	75 %	13
Grain	Acid Malt	0.13 kg (2.3%)	58.7 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	70 g	90 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Lager	Dry	11.5 g	Fermentis