

Bohemian Pils v.2

- Gravity **11.2 BLG**
- ABV ---
- IBU **41**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **38.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (87.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 60 g | 60 min | 10.6 % |
| Aroma (end of boil) | Premiant | 10 g | 15 min | 10 % |
| Aroma (end of boil) | Centennial | 10 g | 15 min | 10.5 % |
| Aroma (end of boil) | Centennial | 10 g | 5 min | 10.5 % |
| Aroma (end of boil) | Premiant | 10 g | 5 min | 8 % |
| Aroma (end of boil) | Centennial | 10 g | 0 min | 10.5 % |
| Aroma (end of boil) | Premiant | 30 g | 0 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 40 g | Fermentis |

Extras

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

| | | | | |
|-------------|---------|------|------|-------|
| Water Agent | pożywka | 10 g | Boil | 5 min |
|-------------|---------|------|------|-------|