

# Bohemian Pilsener 1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.98 kg (86.7%)	81 %	4
Grain	Monachijski	0.44 kg (9.6%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.17 kg (3.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	38.68 g	60 min	6.6 %
Aroma (end of boil)	Saaz (Czech Republic)	16.58 g	20 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	27.63 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	5 g	---
starter				