

Bohemian Pilsner

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **46**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 3 kg (71.4%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (23.8%) | 78 % | 4 |
| Grain | Pszeniczny | 0.2 kg (4.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 0 g | 60 min | 4.3 % |
| Boil | Tradition | 32 g | 60 min | 7.1 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 10 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 60 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 1000 ml | Fermentum Mobile |