

Bohemian Pilsner Czech 22-03-2020r

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|-----------------|--------|-----|
| Grain | Castlemalting - Cara Clair | 1.62 kg (28.6%) | 78 % | 8 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1.62 kg (28.6%) | 81 % | 4 |
| Grain | BESTMALZ - Best Pilsen | 2.16 kg (38.1%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Pilsen zakwaszający | 0.27 kg (4.8%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Tradition | 20 g | 60 min | 5.5 % |
| Boil | Tradition | 20 g | 40 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
| Boil | Tradition | 10 g | 10 min | 5.5 % |

| | | | | |
|---------------------|-----------|------|-------|-------|
| Aroma (end of boil) | Tradition | 50 g | 0 min | 5.4 % |
|---------------------|-----------|------|-------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|-------|----------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Slant | 194.4 ml | White Labs |