

Pils Bohemski

- Gravity **13.1 BLG**
- ABV ---
- IBU **22**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **57.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **60.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **71.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.125 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **52.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **25 min**
- Temp **71 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **40 liter(s)** of strike water to **57.1C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **65C**
- Keep mash **45 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **44.7 liter(s)** of **76C** water or to achieve **71.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	11 kg (85.9%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (7.8%)	79 %	15
Grain	CaramelPils Bestmalz	0.6 kg (4.7%)	79 %	4
Grain	zakwaszający Weyermann	0.2 kg (1.6%)	79 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	52.4 g	70 min	6.6 %
Boil	Marynka	7.1 g	70 min	10.5 %
Boil	Lubelski	20 g	30 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	2 min	4 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	360 ml	Fermentis

Notes

- Zbyt mało chmielu na goryczkę. Premiant z rocznika 2015 zawierał mało alfa kwasów
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