

# Pils Bohemski

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurope - Pilsneński	4.6 kg (92%)	81 %	5
Grain	Caramel/Crystal Malt - 10L	0.3 kg (6%)	75 %	20
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	75 min	12 %
Boil	Saaz (Czech Republic)	15 g	75 min	4.3 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.3 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	220 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min