Deutsches Pilsner aus Böhmen

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **4.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(82%)*	80 %	4
Grain	Strzegom Monachijski typ I	1 kg *(16.4%)*	79 %	16
Grain	Słód Zakwaszający	0.1 kg *(1.6%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Magnat	15 g	30 min	11.2 %
Boil	Saaz (Czech Republic)	25 g	25 min	4.5 %
Whirlpool	Saaz (Czech Republic)	5 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis

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

Notes

- Pomysł na lagera żeby mieć gęstwę
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