

Pils Saaz

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński | 4.16 kg (75%) | 81 % | 4 |
| Grain | Monachijski | 1.39 kg (25%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 80 min | 10 % |
| Boil | Saaz | 25 g | 40 min | 3.2 % |
| Aroma (end of boil) | Saaz | 30 g | 10 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| SalfLager W-34/70 | Lager | Dry | 23 g | --- |