

## pils\_saaz

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **69C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (88.9%)	81 %	4
Grain	Melanoiden Malt	0.25 kg (5.6%)	80 %	39
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	60 min	6.1 %
Boil	Saaz (Czech Republic)	30 g	45 min	2.98 %
Boil	Saaz (Czech Republic)	30 g	30 min	2.98 %
Boil	Saaz (Czech Republic)	20 g	15 min	2.98 %
Boil	Saaz (Czech Republic)	20 g	5 min	2.98 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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s-23	Lager	Slant	100 ml	---
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