

# Sazz Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (82.2%)	--- %	---
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4
Grain	BESTMALZ - Best Wheat Malt	0.3 kg (6.7%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.5 %
Whirlpool	Saaz (Czech Republic)	40 g	20 min	4.5 %
Dry Hop	Saaz (Czech Republic)	40 g	3 day(s)	4.5 %