

# 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 %      |