Pils saaza

- Gravity 12.6 BLG
- ABV **5.1** %
- IBU **17**
- SRM 4.4
- Style German Pilsner (Pils)

Batch size

- Expected quantity of finished beer 23 liter(s)
- Trub loss 1 %
- Size with trub loss 23.2 liter(s)
- Boil time 75 min
- Evaporation rate 1 %/h
- Boil size 25.8 liter(s)

Mash information

- Mash efficiency 80 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 15.6 liter(s)
- Total mash volume 20.8 liter(s)

Steps

- Temp **64 C**, Time **30 min** Temp **72 C**, Time **35 min**
- Temp 78 C, Time 5 min

Mash step by step

- Heat up 15.6 liter(s) of strike water to 71.3C
- · Add grains
- Keep mash 30 min at 64C
- Keep mash 35 min at 72C
- Keep mash 5 min at 78C
- Sparge using 15.4 liter(s) of 76C water or to achieve 25.8 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.9%)	81 %	4
Grain	Viking-malt dekstrynowy	0.5 kg <i>(9.6%)</i>	79 %	13
Grain	Strzegom Monachijski typ I	0.5 kg <i>(9.6%)</i>	79 %	16
Grain	Zakwaszający	0.2 kg <i>(3.8%)</i>	%	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	60 min	3.3 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	22 g	

Extras

Туре	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min