

# Pils Saaz

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- 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	---