

## Saaz 02-12-2023

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **5.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4 %
Boil	Saaz (Czech Republic)	80 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---

### Notes

- należy skupić się na dopracowaniu tej receptury. Piwo rewelka

dodałem, karmel 30, pszenica na pianę, monachilski 1 kg  
zwiększyłem ibu do 30  
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