

# Saaz Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **120 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	90 min	8.7 %
Boil	Saaz (Czech Republic)	35 g	30 min	3.2 %
Boil	Saaz (Czech Republic)	35 g	15 min	3.2 %
Boil	Saaz (Czech Republic)	30 g	5 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	3 g	Boil	15 min
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