

# Saaz Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **1.8**
- Style **German Pilsner (Pils)**

## 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	4
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Notes

- na zimno poszła do fermentora herbatka chmielowa (10g chinooka na 300ml wody, gotowane godzinie) na zimno 4 dni: saaz 90g i 50g Chinook  
chmilenie na zimno w temperaturz +/- 20 stopni  
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