

# Miękki pils zatecki

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **70 C**, Time **55 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **55 min** at **70C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.2 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	40 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis