

# Pils iunga saaz lub 12blg

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **54 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.1 kg (78.8%)	82 %	4
Grain	Viking Munich Malt	0.7 kg (13.5%)	78 %	18
Grain	Weyermann - Carapils	0.4 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	70 min	11 %
Boil	Saaz (Czech Republic)	18 g	50 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	10 g	Gozdawa