

## Pils saaza

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **4.4**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **1 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 4 kg (76.9%)  | 81 %  | 4   |
| Grain | Viking-malt dekstrynowy    | 0.5 kg (9.6%) | 79 %  | 13  |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.6%) | 79 %  | 16  |
| Grain | Zakwaszający               | 0.2 kg (3.8%) | --- % | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 35 g   | 60 min | 3.3 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 4.5 %      |

### Yeasts

| Name                    | Type  | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Gozdawa - Czech Pilsner | Lager | Dry  | 22 g   | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Boil    | 10 min |